

# Macadamia Double-Decker Brownie Bars

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Recipe source: [Fine Cooking](#)



## INGREDIENTS:

### For the brownie layer:

- Cooking spray
- 6 ounces (12 tablespoons) unsalted butter, cut into large chunks
- 1 ½ cups granulated sugar
- 2 ¼ ounces (¾ cup) unsweetened cocoa powder (natural or Dutch processed)
- ¼ teaspoon table salt
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 3 ½ ounces (¾ cup) unbleached all-purpose flour

### For the macadamia layer:

- ½ cup firmly packed light brown sugar
- 1 ½ ounces (⅓ cup) unbleached all-purpose flour
- ⅔ cup light corn syrup
- 1 ½ ounces (3 tablespoons) unsalted butter, melted
- 1 ½ teaspoons pure vanilla extract
- 2 large eggs
- 1 ½ cups roughly chopped salted macadamia nuts
- ⅓ cup sweetened coconut flakes

## DIRECTIONS:

- Position a rack in the center of the oven and heat the oven to 325 degrees F. Line the bottom and sides of a 9×13-inch baking pan with foil, leaving some overhang on the sides, and spray with cooking spray.

- For the brownie layer: In a medium saucepan over medium heat, whisk the butter until it is melted.
- Remove the pan from the heat and add the sugar, cocoa powder, and salt. Whisk until well blended, about 1 minute.
- Add the eggs and vanilla and whisk until smooth.
- Add the flour and stir with a rubber spatula until blended.
- Scrape into the prepared pan and spread evenly.
- Bake until the top is shiny and dry-looking and the brownie springs back very slightly when pressed with a fingertip, about 20 minutes. (The brownie should not be completely baked.) Remove from the oven and put on a rack.
- For the macadamia topping (Make while the brownie layer is baking): In a large mixing bowl, combine the brown sugar and flour. Whisk until well blended, breaking up any large clumps.
- Add the corn syrup, melted butter, and vanilla. Whisk until blended, about 1 minute.
- Add the eggs and whisk just until combined, about 30 seconds. (Don't overmix or the batter will be foamy.)
- Add the nuts and coconut and stir with a rubber spatula until evenly blended.
- Bring the elements together: Pour the macadamia topping over the warm, partially baked brownie layer. Using a spatula, carefully spread the mixture into an even layer.
- Return the pan to the oven and bake until the top is golden brown, 37 to 40 minutes.
- Transfer the pan to a rack to cool completely.
- Using the foil as handles, lift the rectangle from the pan and invert onto a work surface. Carefully peel away the foil. Flip right side up. Using a sharp knife, cut into 2×2-inch squares and then cut each square into triangles.
- **Make ahead:** After the brownie and macadamia layers have been baked and cooled, the entire pan can be wrapped in plastic wrap, then foil, and frozen for up to 1 month.