



KRAUT BROWNIES

Prep Time	Total Time	Servings
15 mins.	60 mins.	1 doz.

Ingredients

- ¾ cup salted butter
- 1 ½ cups sugar
- 3 eggs
- 1 tsp. almond extract
- ½ cup + 2 Tbsp. flour
- ½ cup + 2 Tbsp. unsweetened cocoa powder
- 1 pkg. (16 oz.) **Saverne® Organic Kraut**, squeezed dry*
- ½ cup whole pecans
- ½ cup butterscotch chips

Directions

1. Preheat oven to 350°F. Line a 9" x 9" baking pan with foil and spray with cooking spray.
2. In medium saucepan, melt butter over medium heat. Stir in sugar until blended, about 2 minutes. Remove from heat and beat in eggs one at a time, mixing well after each addition. Stir in almond extract.
3. In a medium bowl sift the flour and cocoa together. Add the flour mixture to the butter mixture, stirring until combined.
4. Mix **Saverne® Organic Kraut** into batter. Stir in pecans and butterscotch chips.
5. Spread mixture into prepared pan.
Bake 45 to 50 minutes.

Servings: 12 brownies

Cook's Tip: May substitute walnuts or almonds for pecans; instead of butterscotch chips try chocolate, white chocolate, or peanut butter.

*Substitute **Saverne® Sriracha Kraut** to add a hint of spice.