

# Wayne's Whiskey Bacon Brownies

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**



Brownies are a favorite of both my husband and my boys. Ted and Dale would often eat an entire batch, hot from the oven, before their dad had a chance to get a single square. The brown sugar-whiskey buttercream frosting takes these right over the top.

**Serves 6-8**

## Ingredients

### **Brownies:**

½ cup unsalted butter  
8 ounces bittersweet chocolate, chopped  
1 ½ cups sugar  
4 eggs  
¾ cup flour  
¾ teaspoon salt  
1 teaspoon vanilla extract  
1 ½ Tablespoons whiskey

### **Buttercream:**

½ cup unsalted butter, room temperature  
¼ cup brown sugar  
2 cups powdered sugar  
1 ½ Tablespoons whiskey  
1 teaspoon vanilla  
1/8 teaspoon salt

8 slices bacon, cooked, drained, and crumbled

## Directions

In a small saucepan over medium heat, melt butter and chocolate, stirring constantly. Once melted, remove from heat and let cool in pan for 10 minutes.

Preheat oven to 350°F. Line an 8×8 inch glass baking pan with two rectangles of parchment, letting it hang over a few inches on two sides.

Transfer chocolate to a large bowl and stir in sugar. Add eggs one at a time, stirring well to combine between each addition. Add flour and salt and stir just until combined. Stir in vanilla and whiskey. Pour batter into prepared pan and smooth the top.

Bake in the preheated oven for 40-45 minutes, until a knife inserted in the center has just a few crumbs attached. Set pan on a wire rack to cool.

Directions continued on next page...

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## Directions Continued...

Meanwhile, make buttercream. In a large bowl, beat butter with a hand mixer on high until light and fluffy. Add brown sugar and beat until fluffy. Add 1/2 of the powdered sugar and mix until incorporated. Add the whiskey and vanilla and mix well. Add remaining powdered sugar and the salt, mix well.

Spread buttercream on cooled brownies, then top with bacon. Cut into squares and serve.