



DEVIL'S FUDGE MICROWAVE BROWNIES

1 stick butter or margarine, softened

1 c. sugar

2 large eggs

2 T. cayenne pepper sauce

1 tsp. vanilla extract

$\frac{2}{3}$ c. flour

$\frac{1}{2}$ c. unsweetened cocoa

$\frac{1}{4}$ tsp. baking soda

1 c. chopped pecans

$\frac{1}{2}$ c. miniature chocolate chips

pecan halves

confectioners' sugar

Beat butter, sugar, eggs, hot sauce and vanilla in a large bowl with electric mixer on medium speed until light and fluffy. Blend in flour cocoa and baking soda. Beat until smooth. Stir in chopped pecans and chocolate chips. Spread into greased deep-dish microwave-safe 9 inch pie plate. Arrange pecan halves on top. Place pie plate on top of upside-down glass custard cup in microwave to assure even cooking. Microwave on high (100% power) for 6 minutes or until toothpick inserted in center comes out clean. Brownie should appear moist on surface. Remove to cake rack and cool. Dust with confectioners' sugar.