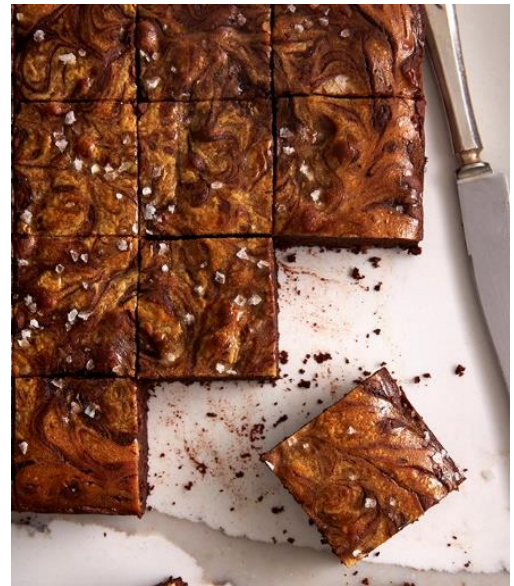


Pear Tahini Swirl Brownies

The following recipe was provided courtesy of [Pear Bureau Northwest](#).

Ingredients

- 10 Tbsp. (1 1/4 sticks) unsalted butter, diced, plus more for greasing
- 4 large eggs
- 3/4 cup granulated sugar
- 1/4 cup packed dark brown sugar, plus 1 Tbsp.
- 1 tsp. pure vanilla extract
- 1/2 tsp. kosher salt
- 4 oz. good-quality dark chocolate (60-70% cacao), finely chopped
- 2 Tbsp. unsweetened Dutch process cocoa powder, plus 1/4 cup (you will need these amounts separately)
- 1/2 cup all-purpose flour
- 1 cup peeled and 1/4-inch diced USA Pears
- 1/4 cup tahini, stirred
- Flaky sea salt (optional)



Instructions

1. Preheat the oven to 350°F with a rack in the center. Grease a 9x9-inch baking pan lightly with butter or nonstick baking spray and line it with parchment paper, leaving an overhang on all sides to use as handles for removing the finished brownies.
2. Combine 3 of the eggs with the granulated sugar, 1/4 cup of the dark brown sugar, vanilla, and kosher salt in a large bowl or stand mixer. Beat with the whisk attachment, or an electric hand mixer, on high speed until fluffy and the sugars are completely dissolved, about 10 minutes.
3. Bring a medium saucepan filled with 1-inch of water to a simmer. In a medium bowl, combine butter, chocolate and 2 tbsp. of the cocoa powder and place it over the simmering water. Reduce the heat to low and let sit for 2 minutes. Whisk until the chocolate is completely smooth and melted. Set aside until the egg mixture is ready.
4. With the mixer on, pour the melted chocolate mixture into the egg mixture and blend on medium-low speed until smooth.
5. Sift in the flour and remaining cocoa powder into the bowl and stir until combined. Add the pears and gently stir until they are evenly dispersed. Pour the batter into the prepared baking pan and spread the mixture to the edges of the pan in an even layer, then smooth the surface.
6. Whisk the tahini, remaining egg and remaining dark brown sugar in a small bowl. Drop the tahini mixture in spoonfuls over the batter. Using a knife or skewer, cut through the batter to swirl the tahini and chocolate together. Sprinkle with flaky sea salt, if desired. Bake until lightly puffed and dry on top, about 15 minutes.
7. Remove the baking pan from the oven and lightly drop the pan on a flat surface once or twice to deflate slightly (this will allow the brownies to be an even thickness once cooled).
8. Return the pan to the oven and continue baking until a wooden skewer inserted into the center of the brownies comes out fudgy but looks cooked rather than wet, about 5 to 10 minutes.
9. Cool completely, then lift the brownies from the pan using the parchment handles. Cut into 16 bars.
10. Store the brownies in an airtight container in the refrigerator for up to 1 week.