

## Subarashii Kudamono Dried Asian Pear Vanilla Brownie Recipe

pre-heat oven to 350 degrees

over low heat – melt & mix together:

1 stick butter

2 golf ball-sized packed lumps of brown sugar

mix together in another bowl:

2 eggs

1.5 cups white cane sugar

combine both above into the bowl

add 1 cup flour

add 2 teaspoons vanilla

add 1 pinch salt

mix in 20 to 30 pcs of dried Asian Pears, chopped

pour into buttered brownie or cake pan

bake at 350 degrees for approx 35 to 55 min – depending upon your oven's efficiency - stick with fork to determine desired level of gooey goodness before sitting out to cool.

Cut into squares and enjoy!