

**Richardo's Decaf Coffee Liqueur® Brownies**

8 (1 oz.) squares unsweetened chocolate

1 cup butter

5 eggs

3 cups sugar

3 Tbsp. vanilla

1 1/2 cups flour

1/2 cup Richardo's

2 cups chopped nuts, optional

Preheat oven to 375 degrees. Grease a 9x13" pan. Combine unsweetened chocolate and butter in a saucepan. Cook over low heat, stirring constantly until just melted. Cool. In a large bowl whisk together eggs, sugar and vanilla until pale and thick. Add flour and Richardo's. Stir in chocolate/butter mixture followed by nuts, if using. Spread batter in pan. Bake 30-35 minutes or until a tester comes out clean. Don't overbake. Serve with a nice, cold glass of milk and a shot of Richardo's.