

Chocolate Resolution Brownies

Adapted from "Outrageous Brownies" by Ina Garten

Notes- Use the best chocolate you can afford! This recipe makes about 6 3" brownies or 12 2" X 3" brownies. I make it in a ¼ Sheet pan. Use any pan that is around 9" X 13"



INGREDIENTS

2 Cubes (227g) Unsalted Butter
14 oz (392 g) Semi-sweet Chocolate Chips
6 oz (85 g) Unsweetened Chocolate
3 Large Eggs
Optional: 1 pkg Via (Starbucks Instant Coffee or 1 tsp powdered espresso
1TB Vanilla Extract
1 Cup Plus 2 TB (223g) Sugar
½ C plus 2TB (75g) AP Flour
1 ½ tsp Baking Powder
½ tsp Salt
1 ½ Cup (170g) Chopped Walnuts (optional)

DIRECTIONS

Preheat the Oven to 350 F

1. Butter and flour a 9X13 (or quarter sheet) baking pan. Place a sheet of parchment paper in the pan, with the ends hanging over the top. Butter and flour the parchment. After the brownie cools, you can lift it out by the parchment and put it on a cutting board.
2. Place the butter, ½ of the chocolate chips and the unsweetened chocolate in a heat proof bowl and melt together*. Allow to cool slightly.
3. Mix (don't beat) together the eggs, coffee granules, vanilla and sugar.
4. Add ¼ cup flour to a small bowl and stir with the remaining chocolate chips and the walnuts if using.
5. Mix the remainder of the flour with the salt and baking powder.
6. Add the flour mixture to the wet ingredients and stir.
7. Stir in the chocolate chips (and walnuts if using).
8. Pour into the baking sheet and level with an offset spatula or knife.
9. Bake for 20 minutes. Rap the sheet pan against the oven shelf to force air out from between the pan and the brownies.
10. Bake for another 15 minutes or until a toothpick comes out clean. Do not overbake.
11. Cool thoroughly.

*My preferred method of melting chocolate is to put it in a heat proof bowl. Place a large flat fry pan on the stove with about 1" of water in it and bring it to just below a simmer. Place the bowl of chocolate and butter right in the water and let it sit there, stirring occasionally, until it melts. Be careful not to get any water in the chocolate and don't get impatient and raise the heat! Just let it sit in almost simmering water and it will gently melt and be perfect for your brownies!