

Chocolate-Espresso Brownies

Servings: 16

Source: Bon Appetit, June 2000 p.160

Ingredients

- $\frac{3}{4}$ Unsalted Butter
- 5 ounces Unsweetened Chocolate, Chopped
- 1 Instant Espresso Powder
- 2 cups Sugar
- 1 teaspoon Vanilla Extract
- 4 large Eggs
- $\frac{3}{4}$ cups Flour
- $\frac{1}{2}$ cup Whipping Cream
- 6 ounces Bittersweet Chocolate, chopped (or use semi-sweet)

Method

Position rack in center of oven and preheat to 325. Line bottom and sides of 8-inch square baking pan with 2-in-high sides with foil. Butter foil. Stir $\frac{3}{4}$ c butter, unsweetened chocolate and espresso powder in heavy medium saucepan over low heat until melted and smooth. Pour chocolate mixture into large bowl and cool 10 minutes.

Using electric mixer, beat sugar and vanilla into chocolate mixture. Add eggs 1 at a time, beating well after each. Add flour; beat on low speed just until blended. Pour batter into pan. Bake until just firm to touch and tester inserted into center comes out with some thick wet batter still attached, about 45 minutes. Cool brownies in pan on rack 10 minutes. Press down on top crust to level; cool completely.

Bring cream to simmer in heavy medium saucepan. Reduce heat to low. Add bittersweet chocolate; whisk until smooth. Pour glaze over brownies in pan. Chill until firm, about 3 hours. Using foil as aid, lift from pan. Fold down foil sides. Cut brownies into 16 squares; remove from foil. Serve cold or at room temperature. (Can be made 2 days ahead. Keep refrigerated.)