

Outrageous Brownies

Half Recipe:

Ingredients:

1/2 pound (2 sticks) unsalted butter
1/2 pound (1 1/3 cups) plus 6 ounces (1 cup) semisweet chocolate chips, divided
3 ounces unsweetened chocolate
3 extra-large eggs
1.5 tablespoons instant coffee powder
1 tablespoon real vanilla extract
1 cup + 2 tablespoons granulated sugar
1/2 cup + 2 tablespoons all-purpose flour, divided
1 1/2 teaspoons baking powder
1/2 teaspoon kosher salt
1.5 cups diced walnut pieces (optional)

Directions:

Preheat oven to 350 degrees. Grease and flour a 9×13 baking pan. (325 degrees if using a dark non-stick pan)

Melt together the butter, chocolate chips, and unsweetened chocolate on top of a double boiler. Cool slightly.

Stir together the eggs, instant coffee, vanilla and sugar. Stir in the warm chocolate mixture and cool to room temperature.

Stir together the flour, baking powder and salt. Add to cooled chocolate mixture.

Toss the walnuts and chocolate chips with flour to coat. (If you do not use walnuts, use 1 tablespoon of flour to toss the chocolate chips.) Then add to the chocolate batter. Pour into prepared pan.

Bake for about 30 minutes, or until tester just comes out clean. Do not overbake! Cool thoroughly, refrigerate well and cut into squares.