

## BODACIOUS BROWNIES

*Prepared in 35 minutes or less.*

- ➔ 1 lbs unsalted butter, softened to room temperature
- ➔ 28 oz semi-sweet chocolate chips divided in half
- ➔ 6 oz unsweetened baking chocolate
- ➔ 6 large eggs, room temperature
- ➔ 3 Tbs instant coffee granules
- ➔ 2 Tbs vanilla extract
- ➔ 1¼ cups unbleached baking flour, sifted and divided in half
- ➔ 2¼ cups sugar
- ➔ 1 tsp salt
- ➔ 1 Tbs baking powder
- ➔ 3 cups chopped walnuts or pecans (optional)

Preheat oven to 350°F.

Butter and dust with flour a 12 x 8 x 1-inch square baking pan. Set aside. In a mixing bowl, sift together the sugar, 1 cup of flour, baking powder and salt. Set aside.

In a small saucepan, melt the butter and 16oz of chips with unsweetened chocolate over medium-low heat. Stir and make sure not to burn chocolate. Set aside and allow to cool slightly.

In a large bowl, stir together the eggs, instant coffee granules and vanilla extract. Stir in the melted chocolate mixture and allow to cool. Add the sifted sugar-flour-baking powder and salt mixture to the cooled chocolate mixture. Allow batter to cool to prevent the chocolate chips from melting in the next step.

Toss the nuts and 12oz of the chocolate chips with ¼ cup flour in a medium bowl. Add this nut mixture to the chocolate batter and fold in with a spatula. Pour into the prepared baking pan. Bake for 30 – 35 minutes or until the toothpick comes out clean from the center of the brownies. Be careful not to overbake!

Remove from oven and allow brownies to cool completely. Refrigerate then cut into squares. Brownies can be stored for a week in an airtight container.

