

Spiced-Up Brownies

adapted slightly from Smitten Kitchen blog 9/08

New Frontiers in Baking from the Baked Bakery in Red Hook, Brooklyn

Internet Address: <http://smittenkitchen.com/2008/09/the-baked-brownie-spiced-up/#more-548>



- 1 1/4 cups all-purpose flour
- 1 teaspoon salt
- 2 tablespoons unsweetened cocoa powder
- 1 1/2 teaspoons smoked paprika, or dry chipotle chile powder
- 3/4 teaspoon cinnamon
- 1/4 teaspoon cardamom
- 1/8 teaspoon cayenne, or hot chipotle chile powder [my addition]
- 11 ounces dark chocolate, coarsely chopped
- 1 cup unsalted butter (2 sticks) cut into 1-inch pieces
- 1 teaspoon instant espresso powder
- 1 1/2 cups granulated sugar
- 1/2 cup firmly packed light brown sugar
- 5 large eggs, at room temperature
- 2 teaspoons vanilla extract

[Cookies, Desserts](#)

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 24

Notes: The recipe indicates baking for 30 minutes. I baked 25 minutes and the tester came out clean. I thought they were done, but they were not. I found a reference online that baked brownies need to reach an internal temperature of 214° - that's higher than most baked goods. Next time I'll use an instant read thermometer. I used a combination of smoked paprika and dry chipotle chile powder

1. Preheat the oven to 350° F. Butter the sides and bottom of a 9 x 13 glass or light-colored metal baking pan.
2. In a medium bowl, whisk the flour, salt, cocoa powder and spices (chipotle, cinnamon and cardamom), if you're using them, together.
3. Put the chocolate, butter, and instant espresso powder in a large bowl and set it over a saucepan of simmering water, stirring occasionally, until the chocolate and butter are completely melted and smooth. Turn off the heat, but keep the bowl over the water and add the sugars. Whisk until completely combined, then remove the bowl from the pan. The mixture should be room temperature.
4. Add 3 eggs to the chocolate mixture and whisk until combined. Add the remaining eggs and whisk until combined. Add the vanilla and stir until combined. Do not overbeat the batter at this stage or your brownies will be cakey.
5. Sprinkle the flour mixture over the chocolate mixture. Using a spatula (not a whisk), fold the flour mixture into the chocolate until just a bit of the flour mixture is visible.
6. Pour the batter into the prepared pan and smooth the top. Bake in the center of the oven for 30 minutes, rotating the pan halfway through the baking time, until a toothpick inserted into the center of the brownies comes out with a few moist crumbs sticking to it. Let the brownies cool completely, then cut them into squares and serve.
7. Tightly covered with plastic wrap, the brownies keep at room temperature for up to 3 days.

Per Serving (excluding unknown items): 237 Calories; 13g Fat (46.3% calories from fat); 3g Protein; 31g Carbohydrate; 1g Dietary Fiber; 65mg Cholesterol; 108mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 1 1/2 Other Carbohydrates.