

Brownie Meltaways with Mascarpone Cheese and Walnuts

Adapted from an online recipe



- 1 cup unsalted butter, with a little more to grease the baking dish/pan
- 3 ounces dark chocolate, 85% finely chopped
- 1 cup granulated sugar (I used half Bocha Sweet)
- 1/2 cup cocoa powder
- 1/3 cup mascarpone cheese, softened
- 3 large eggs, at room temperature
- 2 teaspoons vanilla extract
- 1/2 cup all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup walnuts, finely chopped

FROSTING:

- 6 ounces dark chocolate, 85% finely chopped
- 6 tablespoons heavy cream
- 3 tablespoons unsalted butter

Per Serving (excluding unknown items): 337 Calories; 26g Fat (66.4% calories from fat); 4g Protein; 25g Carbohydrate; 2g Dietary Fiber; 76mg Cholesterol; 112mg Sodium; 18g Total Sugars; trace Vitamin D; 28mg Calcium; 2mg Iron; 172mg Potassium; 96mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 18

NOTE: If you don't prefer dark chocolate, use a lighter chocolate like semisweet for both brownie and the frosting. If your eggs are straight from the refrigerator, place them in a bowl of hot water for about 10 minutes.

1. Preheat oven to 325°F. Butter a 9-inch square glass or ceramic baking pan and set aside. If using metal, reduce oven temperature by about 15°F and reduce baking time. Use instant read thermometer to make sure you don't overbake them.
2. In a microwave-safe bowl add unsalted butter and chocolate. Microwave at reduced power for 30 second at a time, stirring between each heating. Continue until both are completely melted.
3. Sift the sugar and cocoa powder. Add to the butter/chocolate mixture. You may mix this by hand. Add the mascarpone, eggs, and vanilla extract and mix until smooth. Fold in the flour, salt and walnuts. You can use a stand mixer for this, but use it on slow speed and mix only until ingredients are combined.
4. Pour the batter into prepared pan and spread evenly. Bake for 38-43 minutes, or until a toothpick inserted in the center comes out clean. If you have an instant read thermometer, remove brownies when the internal temp has reached 195°F. Cool in the pan on cooling rack.
5. FROSTING: Add chopped chocolate to a small bowl. Set aside.
6. In a small saucepan, heat butter and cream over medium heat, stirring constantly. When mixture is almost boiling, pour over the chocolate. Let stand for 30 seconds, then stir until smooth.
7. Pour the frosting over cooled brownies and spread evenly. Allow the frosting to cool completely before cutting brownies into about 18 small rectangles..When eaten within a few hours, the brownie just melts in your mouth. After an overnight rest, they taste more like a traditional brownie in texture. Still exceedingly tender. Will keep at room temperature for several days in an airtight container. If there are still any left by then, refrigerate, separated with layers of waxed paper. They freeze well.