Bars, Chocolate, Cookies, Picnic

Brownies – Sarah Leah Chase

Sarah Leah Chase, Open-House Cookbook



8 ounces unsweetened chocolate
8 ounces unsalted butter
5 eggs
1 tablespoon vanilla extract
2 teaspoons almond extract
2 teaspoons espresso powder, or coffee powder
3 3/4 cups granulated sugar
1 2/3 cups all-purpose flour, not sifted
8 ounces walnuts (large halves) or large pecans, optional

Per Serving (excluding unknown items): 345 Calories; 19g Fat (48.0% calories from fat); 5g Protein; 41g Carbohydrate; 2g Dietary Fiber; 57mg Cholesterol; 76mg Sodium; 31g Total Sugars; trace Vitamin D; 25mg Calcium; 2mg Iron; 144mg Potassium; 97mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 25

1. Preheat convection oven to 350° F.
2. Line an 11 x 9 pan with foil. Butter the foil.
3. Melt chocolate and butter in a small saucepan over low heat, watching carefully and stirring occasionally, just until smooth.
4. Using an electric mixer, beat the eggs with the vanilla and almond extracts, espresso powder, sugar at high speed for 10 minutes (yes, really). The mixture should increase in volume and look like softened coffee ice cream. Mix in the melted chocolate and butter on low speed justuntil blended. Add the flour and nuts and stir just until mixed. Turn the brownie mixture into the prepared pan..
5. Bake the brownies in the center of the convection oven for 18-20 minutes - the batter underneath the crust will be runny abnd undercooked by normal baking standards. Let the bornies cool to room temperature. Remove from oven.
6. Refrigerate the brownies (in the pan) at least 6 hours. Using the foil, lift the brownies from the pan and cut into 20-25 squares.