

Chocolate Espresso Brownies

By Alessandra Ciuffo

Ingredients:

- 1 stick (8 tbsp) butter
- 4oz dark chocolate (ideally a chocolate bar chopped into pieces, but chocolate chips also work)
- 1.5 tsp vanilla extract
- 2 tbsp espresso powder
- 1 tsp salt
- 1 cup sugar
- 1/3 cup brown sugar
- 3 eggs
- 2/3 cup flour
- 1/3 cup cocoa powder
- flakey salt, optional garnish

Steps:

1. Preheat the oven to 350 degrees F. Grease a 9x9 square pan with nonstick spray, then add a layer of aluminum foil that hangs over two sides and grease it again.
2. In a heat-safe bowl or measuring cup, melt a stick of butter in 30-second increments. Add the chocolate pieces, vanilla extract, espresso powder, and salt. Stir well until all is melted and well combined.
3. In a large bowl, combine the sugar and brown sugar. Pour in the chocolate mixture and whisk together. Add the eggs one at a time, mixing each one until well incorporated. (This makes the top layer shiny.)
4. Add the flour and cocoa powder and fold until just incorporated. Transfer the batter to the prepared pan and transfer it to the oven. Bake for 22-25 minutes or until a toothpick comes out clean when inserted in the center.
5. Allow the brownies to cool completely before removing them from the pan and slicing them into squares.