

Deep, Dark Brownies

¾ cup (90 g) all-purpose flour

1 tablespoon (15 mL) cocoa powder

¼ teaspoon (1.25 mL) salt

½ cup (1 stick or 115 g) unsalted butter, plus more for pan

¾ teaspoon (3.7 mL) instant espresso powder

5 ounce (140 g) semi-sweet chocolate baking squares, finely chopped

¾ cup (150 g) Redpath Granulated White Sugar

¼ cup (45 g) Redpath Golden Yellow Sugar

3 large eggs, room temperature

1 teaspoon (5 mL) vanilla extract

¾ cup (150 g) semi-sweet chocolate chips

Preheat oven to 350°F. Butter an 8 inch square pan.

In a medium bowl, sift together flour, cocoa powder and salt; set aside.

In a large saucepan, combine butter and espresso powder. Heat on low and stir until butter has melted. Add chocolate and stir constantly until mixture is smooth. Remove from heat and stir in both sugars until combined. Let cool slightly.

In a separate bowl, whisk eggs and vanilla. Gradually add to chocolate mixture while stirring constantly. Add flour mixture to batter and stir just until combined. Stir in chocolate chips.

Pour batter into prepared pan; smooth top with a greased spatula. Bake until a toothpick inserted in the centre comes out with just a few moist crumbs attached (25 to 30 minutes). Don't over bake! Let cool completely. Cut into pieces and serve or store.

Makes 12 to 15 brownies, depending on how large you cut them.

Redpath Acts of
Sweetness