

# KITCHENART

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*Recipes excerpted from **Brownies to die for!** by Bev Shaffer. Published by Pelican Publishing Company, Inc. Copyright 2006. Reprinted with permission from the publisher. All rights reserved.*

## **Chocolate-Ganache-Topped Brownies**

I have taught this brownie recipe for years and years and it never fails to elicit “oohs” and “ahs” from everyone – usually followed by “good chocolate does make a difference!” Lesson learned in advance—use only the very best chocolate for these decadent brownies. They will satisfy you, me, and anyone else who claims to be a demanding chocolate lover.

### **BROWNIE BASE:**

1 lb. semisweet chocolate, coarsely chopped  
1 lb. bittersweet chocolate, coarsely chopped  
1 cup unsalted butter, softened to room temperature  
9 large eggs, lightly beaten  
3 cups granulated sugar  
1 tsp. pure vanilla extract  
3 cups unbleached, all-purpose flour  
1/2 tsp. salt

### **GANACHE:**

1 cup heavy (whipping) cream  
12 oz. semisweet chocolate, finely chopped

Heat oven to 300 degrees. Lightly grease an 11”x17” baking pan. Cover the bottom of the pan with a piece of parchment paper cut to fit. Lightly grease the parchment paper.

For the Brownie Base: Combine the chocolates in a double boiler set over simmering water. Stir often, over low heat, until mixture is melted and smooth.

Remove top of double boiler from heat, and carefully wipe bottom (so none of the moisture steams up into the chocolate mixture); cool slightly. Whisk in the butter to blend.

In a medium bowl with an electric mixer, beat the eggs, sugar, and vanilla on low speed until combined.

Add the cooled chocolate mixture to the egg mixture. Gently add in the flour and salt just until mixture is combined. Spread into prepared pan. Bake for 25-35 minutes or until a cake tester or toothpick comes out with a few moist crumbs attached, testing 1” to 2” from the edge of the pan. Cool pan completely on a wire rack.

For the Ganache: Bring the cream to a boil in a medium saucepan. Remove from the heat and whisk in the chocolate. When the brownies have thoroughly cooled, invert the pan over a wire rack placed atop waxed paper. Remove the parchment paper. Spread the ganache evenly over the brownies. Place brownies in the refrigerator to set. Cut into bars once cooled and ganache has firmed slightly. Makes about 1-1/2 dozen. (Ed. Note: brownie size approximately 3-1/2” x 3” or, makes 40 brownies approximately 2” x 2”).