

Bakers Banquet



The Fudgy Brownie

Adapted from Sara Kieffer 100 Cookies

For the Brownie:

3 large eggs plus 3 large egg yolks, at room temperature
1 cup (200 grams) granulated sugar
1/2 cup (100 grams) packed light brown sugar
1/2 teaspoon kosher salt
2 teaspoons pure vanilla extract
1 1/2 cups (225 grams) semi-sweet chocolate chips
1 stick (8 tablespoons) cold unsalted butter
1/2 cup (50 grams) Dutch process cocoa powder
2 tablespoons instant coffee
1/2 cup (71 grams) all-purpose flour

Directions:

Adjust an oven rack to the middle of the oven.

Preheat the oven to 350° F.

Grease an 8" x 8" brownie pan with baking spray and line with a parchment sling.

In the bowl of a standing mixer, using the paddle attachment, beat the eggs, egg yolks, both sugars and salt on medium high speed for 5-6 minutes. The mixture should be light in color and will have doubled in volume. Add the vanilla extract.

While the egg mixture is beating, melt the butter and the chocolate on a low flame in a 2 quart saucepan. Stir frequently so the chocolate does not

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burn. Continue cooking until the mixture is smooth. Take the pot off the heat and add the cocoa powder and the instant coffee, whisking until completely combined.

Next, add the warm chocolate mixture to the egg mixture and mix on low speed until combined. Using a rubber spatula, mix the flour into the batter. You will find that a lot of the chocolate mixture did not combine. Mix until both the flour and the chocolate are fully combined.

Pour the batter into the prepared pan. Bake for 25 minutes, until the sides of the brownies have set, and the top is starting to crackle. Loosely cover the brownies with a sheet of tin foil and continue baking for another 25 minutes. This will keep the brownie edges from getting too crisp and will allow the center to cook while remaining fudgy. Bake until a wooden skewer inserted into the center comes out with a few crumbs clinging to it. It should not be wet, but it doesn't have to be completely dry either.

Transfer the pan to a wire rack, and let cool completely. Use the parchment sling to lift the brownies out of the pan. Cut them with a pizza cutter or knife.