

Bakers Banquet



Goopy Malted Brownies

Adapted from Claire Saffitz Dessert Person

Ingredients

1/4 cup Dutch process cocoa
1/4 cup boiling water
1 scant cup (or 5 ounces) semi-sweet chocolate, coarsely chopped - I used a bar of semisweet chocolate, but you can also use chocolate chips
6 tablespoons unsalted butter, cut into several chunks
1/4 cup vegetable oil
1/2 cup granulated sugar
1/2 cup packed brown sugar
1 large egg
2 large egg yolks
2 teaspoons vanilla extract
3/4 cup all-purpose flour
4 heaping tablespoons malt powder
1 teaspoon kosher salt
1 cup (6 ounces) milk chocolate, coarsely chopped - or use chocolate chips

Directions

Preheat oven to 350°F. Spray and 8 x 8 inch square pan with cooking spray and then line the pan with a parchment sling so the brownies are easy to remove.

Fill a glass measuring cup with 1/4 cup boiling water. Add the cocoa and stir. This will bring out the flavor of the cocoa. (It's called blooming the cocoa.)

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In a large microwave safe bowl add the butter and the semisweet chocolate. Cover and microwave for 1 minute, stirring when done. Microwave again for 30 seconds, stirring again. If the butter and chocolate are not yet melted, microwave at 15 second intervals, stirring in-between each interval until both the butter and chocolate are smooth. Whisk in the oil. Add the cocoa powder. Whisk until well combined.

Add both the sugars, whisking the mixture until completely combined. Add the whole egg, egg yolks, and vanilla continuing to whisk briskly until the mixture looks very thick, creamy and glossy.

Add the flour, malted milk powder, and salt, whisking slowly until all ingredients are combined. Next, whisk the batter vigorously for 1 minute, until it is very thick. Fold in the milk chocolate with a spoon or flexible spatula.

Scrape the batter into the prepared pan, spreading it evenly into all the corners.

Bake the brownies for 25-30 minutes, until the surface is shiny and puffed and the center is dry to the touch but still soft when pressed.

Here's the challenging part! Don't eat them right away! Let them cool for 1 hour on a metal cooling rack and then put them in the refrigerator for an hour. You will thank me because this is how they become the chewiest brownies ever!

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Using the ends of the parchment paper, lift the brownies out of the pan.
Place on a cutting board and slice into squares.