



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Triple-Chocolate Espresso Brownies (from Cooks Illustrated)

Either Dutch-processed or natural cocoa works well in this recipe.

5 ounces semisweet chocolate or bittersweet chocolate, chopped
2 ounces unsweetened chocolate, chopped
8 tablespoons (1 stick) unsalted butter, cut into quarters
3 tablespoons cocoa powder
1½ tablespoons instant espresso powder or coffee powder
3 large eggs
1¼ cups (8.75 ounces) granulated sugar
2 teaspoons vanilla extract
½ teaspoon table salt
1 cup (5 ounces) unbleached all-purpose flour

1. Adjust an oven rack to the lower-middle position and heat the oven to 350 degrees. Spray an 8-inch square baking pan with nonstick vegetable cooking spray. Fold two 12-inch pieces of foil lengthwise so that they measure 7 inches wide. Fit one sheet in the bottom of the greased pan, pushing it into corners and up the sides of the pan; overhang will help in the removal of the baked brownies. Fit the second sheet in the pan in the same manner, perpendicular to the first sheet. Spray the foil with nonstick cooking spray.
2. In a medium heatproof bowl set over a pan of almost-simmering water, melt the chocolates and butter, stirring occasionally until the mixture is smooth. Whisk in the cocoa and espresso until smooth. Set aside to cool slightly.
3. Whisk together the eggs, sugar, vanilla, and salt in a medium bowl until combined, about 15 seconds. Whisk the warm chocolate mixture into the egg mixture; then stir in the flour with a wooden spoon until just combined. Pour the mixture into the prepared pan, spread into corners, and level the surface with a rubber spatula. Bake until slightly puffed and a toothpick inserted in the center comes out with a small amount of sticky crumbs clinging to it, 35 to 40 minutes. Cool on a wire rack to room temperature, about 2 hours, then remove the brownies from the pan using the foil overhang. Cut into squares and serve. (Do not cut brownies until ready to serve; brownies can be wrapped in plastic and refrigerated up to 5 days.)