



Gammy's House Recipes

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CAPPUCCINO BROWNIES

Makes 16; Prep time: 15 minutes; Total time: 1 hour

- 1/2 cup (1 stick) unsalted butter, softened, plus more for pan
- 4 ounces unsweetened chocolate, coarsely chopped
- 1 1/2 cups sugar
- 1 tablespoon instant espresso powder
- 2 teaspoons vanilla extract
- 4 large eggs, lightly beaten
- 1 cup all-purpose flour
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 3/4 cup semisweet chocolate chips

1. Preheat oven to 325°, with rack in center. Butter a 9-inch square baking pan, and line the bottom with parchment or wax paper. Coat paper with butter. Set aside.

2. In a 4- to 5-quart saucepan over very low heat, stir together chocolate and butter until completely melted. Let cool slightly, then whisk in sugar, espresso powder, vanilla, and eggs.

3. In a small bowl, whisk together flour, cinnamon, nutmeg, and salt. Add to the chocolate mixture, and stir until just combined (do not overmix). Fold in chocolate chips.

4. Pour batter into prepared pan; bake until a toothpick inserted in center comes out slightly wet, with a few moist crumbs attached, 30 to 40 minutes. Let cool completely. Run a knife around edges; invert onto cutting board. Cut into squares.

Note: Be careful not to overcook these brownies; they should be moist, not dry.