

SUPER DOUBLE CHOCOLATE CHUNK BROWNIES

Yields: one 12" by 10" Pan

MEASURE

11 oz
2 Pounds
1 Pound
1 – ½ Cup
1 – ¼ Teaspoons
2 Teaspoons
11 Each
1 – ½ Cups
2 Tablespoons
1 Tablespoon
1 – ½ Pounds
1 – ½ Pounds
1 Pound
1 Pound

INGREDIENTS

Unsweetened Chocolate (pieces)
Semi Sweet Chocolate (pieces)
Unsalted Butter (pieces)
All Purpose Flour
Baking Powder
Salt
Whole Eggs
Sugar
Vanilla Extract
Coffee Extract
Walnuts (chopped)
Pecans (chopped)
Milk Chocolate Chunks
Semi Sweet White Chocolate Chips

METHOD

- 1) Melt first three ingredients in a double boiler, stirring frequently.
- 2) Sift flour, baking powder and salt. Reserve
- 3) In a mixer, on medium speed, whip eggs, sugar and both extracts until smooth and leaving ribbons when whipped.
- 4) Add melted chocolate to the egg mixture while mixing with a paddle attachment on medium speed.
- 5) Slowly add the dry ingredients while mixing on low speed. Stop and scrape sides of the bowl two to three times while mixing. Add nuts and mix until well distributed.
- 6) Spread batter, evenly, into a greased baking pan. You want the brownies to be about 1 inch thick.
- 7) Place the pan into a pre heated 350 degree oven for 20 minutes or until the top feels firm.

After removing from oven (while still hot) sprinkle generously with “chunk” milk and white chocolate pieces. Allow to set and cool slightly before serving.