

Espresso Brownies
paired with Davis Estates Dessert Wine

INGREDIENTS:

Espresso Brownies

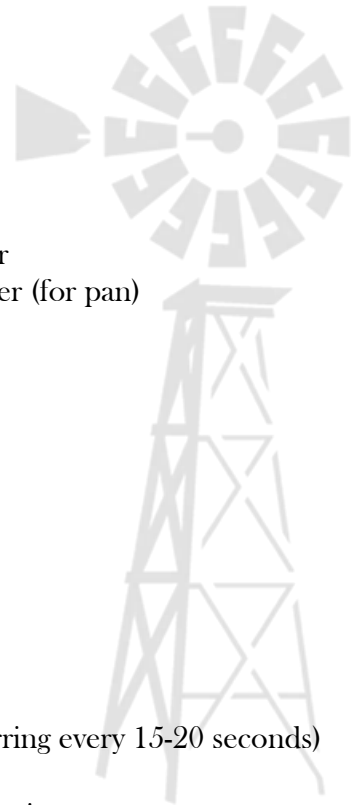
12 oz chocolate (semi-sweet or bittersweet)
¼ cup strong coffee or espresso
1 cup (2 sticks) unsalted butter
2 cups sugar

SERVES: 15-20

4 large eggs
2 tsp vanilla extract
½ teaspoon salt
1 cup all-purpose flour
Cooking spray or butter (for pan)

Optional topping

Walnuts



METHOD:

Espresso Brownies

- Preheat oven to 350°F
- Melt the chocolate, butter, and coffee together in the microwave (50% power stirring every 15-20 seconds) or a double boiler. Let cool slightly.
- In a large bowl whisk sugar, eggs, vanilla, and salt. Then stir in melted chocolate mixture.
- Next fold in flour to the mixture until just combined.
- Pour into pan and smooth the top.
- Bake 40-45 min, rotating halfway through. A toothpick should come out with moist crumbs.
- Let cool 10-15 min. Then chill in fridge until fully set for best texture.