

Triple-Chocolate Espresso Brownies

Either dutch-processed or natural cocoa works well in this recipe. These brownies are very rich, so we prefer to cut them into small squares for serving.

Makes 64 one inch brownies

5 ounces semisweet chocolate or bittersweet chocolate, chopped

2 ounces unsweetened chocolate, chopped

8 tablespoons unsalted butter (1 stick), cut into quarters

3 tablespoons cocoa powder

1 1/2 tablespoons instant espresso powder or coffee powder

3 large eggs

1 1/4 cups granulated sugar

2 teaspoons table vanilla extract

1/2 teaspoon table salt

1 cup unbleached all-purpose flour (5 ounces)

1. Adjust oven rack to lower middle position and heat oven to 350 degrees. Spray 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 bottom of greased pan, pushing it into corners and up sides of pan; overhang will help in removal of baked brownies. Following illustration #1 below, fit second sheet in pan in same manner, perpendicular to first sheet. Spray foil with nonstick cooking spray.

2. In medium heatproof bowl set over a pan of almost-simmering water, melt chocolates and butter, stirring occasionally until mixture is smooth. Whisk in cocoa and espresso until smooth. Set aside to cool slightly.

3. Whisk together eggs, sugar, vanilla and salt in medium bowl until combined, about 15 seconds. Whisk warm chocolate mixture into egg mixture; then stir in flour with wooden spoon until just combined. Pour mixture into prepared pan, spread into corners, and level surface with rubber spatula; bake until slightly puffed and toothpick inserted in center comes out with a small amount of sticky crumbs clinging to it, about 35 to 40 minutes. Cool on wire rack to room temperature, about 2 hours, then remove brownies from pan using foil handles (see illustration #2, below). Cut into 1-inch squares and serve. (Do not cut brownies until ready to serve; brownies can be wrapped in plastic and refrigerated up to 5 days).