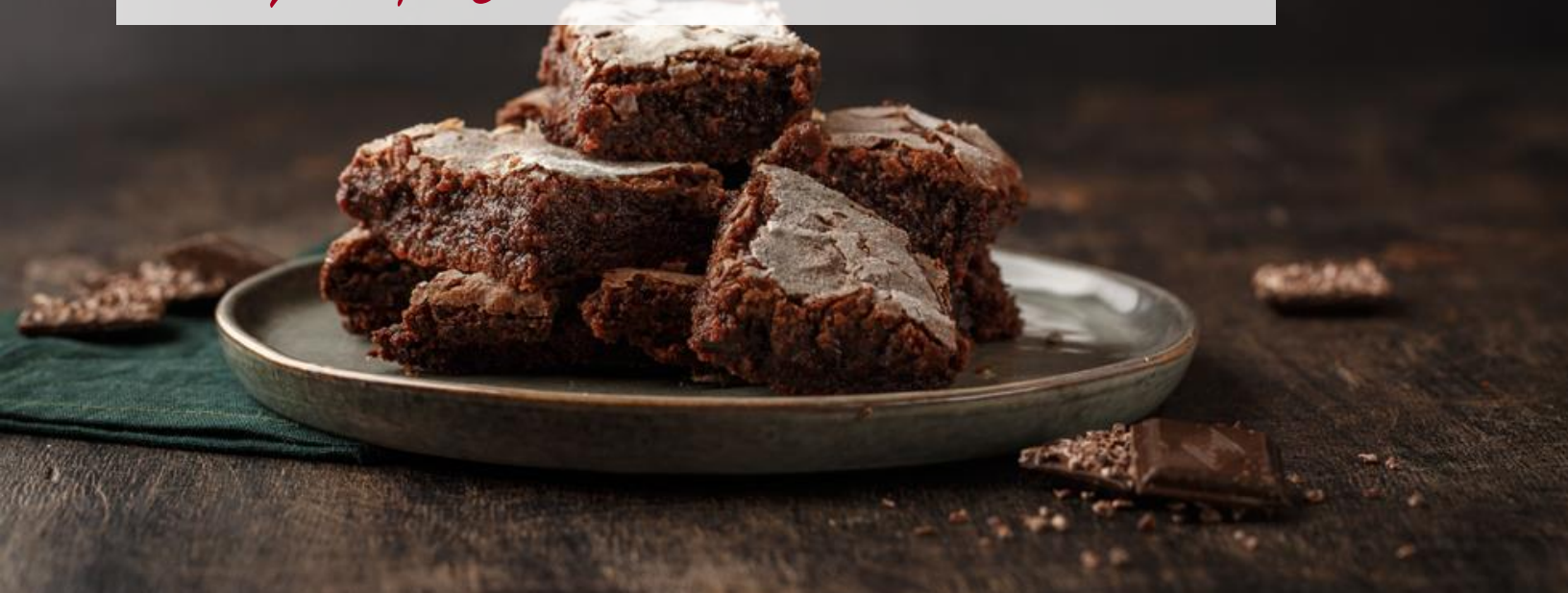


Lindsay's Triple Chocolate Brownies



Preparation Time: 15 mins

Baking Time: 30-45 mins

Makes: 24

Difficulty: Easy

INGREDIENTS

¼ cup Ghirardelli 100% cacao unsweetened chocolate chips or bar, finely chopped
1 cup Ghirardelli Semi-Sweet Choc Chips
1 teaspoon espresso powder
1/3 cup Dutch Processed Cocoa
4 tablespoon unsalted butter melted
2 teaspoons pure vanilla extract
2 ½ cups granulated sugar
1 ¾ cups all-purpose/plain flour
½ cup & 2 tablespoons vegetable oil
2 eggs, room temperature
2 egg yolks, room temperature
½ teaspoon salt
½ cup & 2 tablespoons boiling water

Note:

Using high quality chocolate and cocoa results in a better brownie. This recipe I would like to the Ghirardelli Triple Brownie box mix.

A fudgier brownie is the extra chocolate and butter. The amount of sugar and flour does not change.

Plain flour can be substituted with Wheat flour.

DIRECTIONS

Preheat oven to 325f/162c. Using a 9x13 baking pan, spray with non-stick cooking spray and line with baking paper, ensuring 1-2" of baking paper overlaps the edge of the pan.

1. In a medium-large bowl, whisk together the cocoa powder, espresso, and boiling water, until smooth.
2. Add Ghirardelli 100% Cacao chocolate chips to the bowl and whisk until chocolate melts.
3. Whisk in melted butter and oil. Don't worry if it looks a little curdled.
4. Add eggs and egg yolks one at a time, whisking until smooth. Do not be tempted to add them all at once otherwise the eggs lose their air.
5. Whisk in the vanilla.
6. Whisk in the sugar until combined well.
7. Fold in flour and salt, mixing well.
8. Fold in semi-sweet chocolate chips.
9. Using a spatula, scrape the mixture into the baking pan.
10. Bake for approximately 30-45 minutes. Depends on your oven. Check at the 30 min mark and continue to watch. Using a skewer, it will come out mostly clean with some chocolatey pieces attached. The middle will seem undercooked but that is ok. Brownie starts to pull away from the edge of the pan when ready.
11. Take out of the oven to cool.

Note:

Have all your ingredients ready to go, measured out. When whisking in the chocolate to the boiling water mixture, you want to do this quickly, so it doesn't cool too quickly.