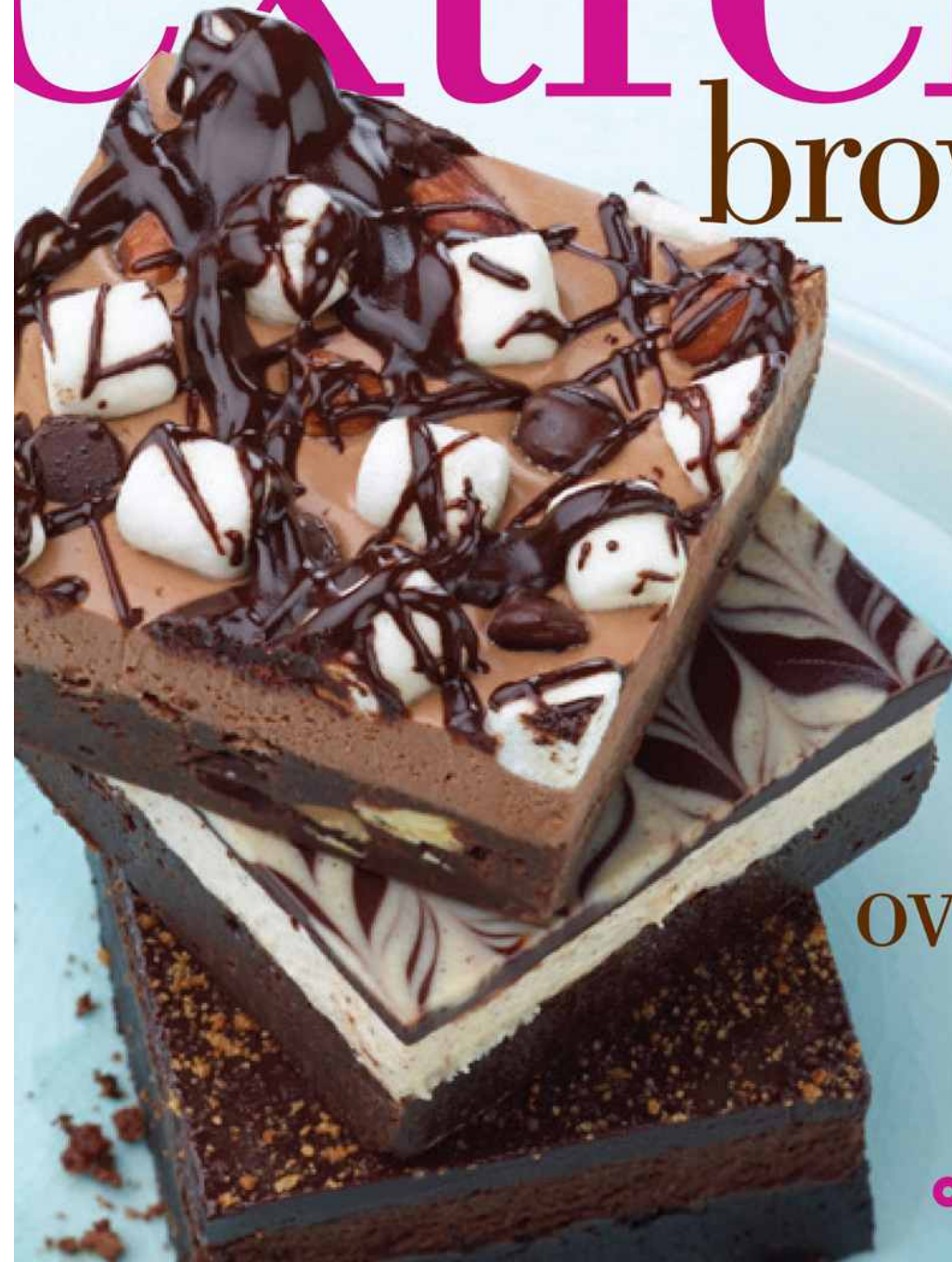


# extreme brownies

50

recipes  
for the most  
over-the-top  
treats ever

connie weis





Moby PB Cup  
Blondie

Mega Mallo Coconut  
Brownie

Connie's Today Show  
Peanut Butter Cup Brownie



# extreme brownies

50 recipes  
for the most  
over-the-top  
treats ever

**connie weis**

photography by **renée comet**



**Andrews McMeel  
Publishing®**

Kansas City • Sydney • London

This book is lovingly dedicated to my husband, don, who has always encouraged me to pursue my dreams, even when I wanted to be the chick singer in a rock band.

Also, to the late peter coe, founder of the Taste Unlimited specialty food stores, who brought me into the foodie world, where I always wanted to be.

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## acknowledgments

I didn't fit into the mold of a cookbook author that publishers pursue in today's world of high-profile "celebrity" chefs: those that have (or competed on) a TV show, own a string of successful restaurants, or maintain a food blog with thousands of followers.

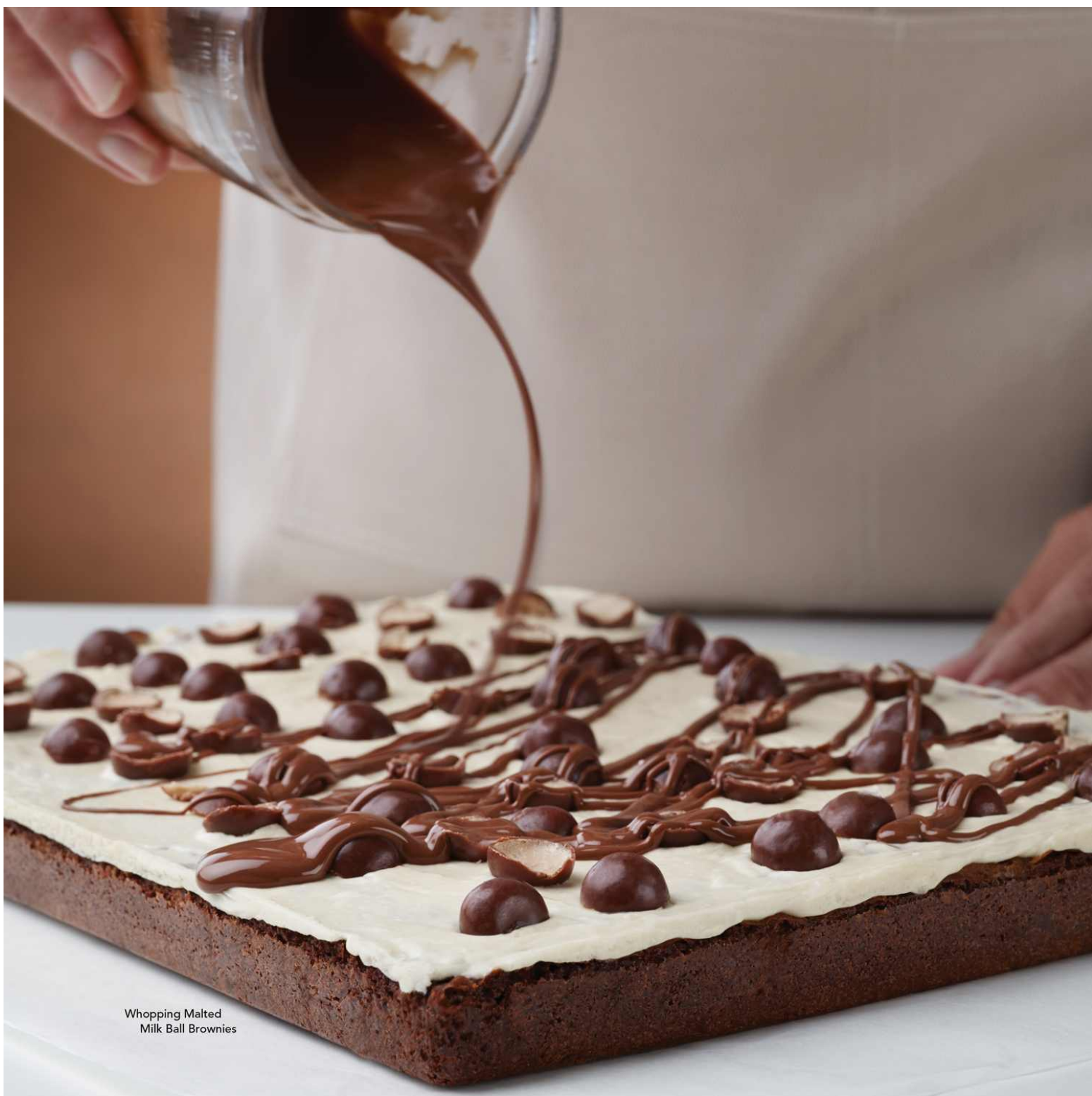
Still, there are some wonderful people who recognized my passion for baking and believed in me enough to encourage me in my pursuit to have my cookbook published. Those include Michael L. Sand at Little, Brown and Company, who was kind enough to respond to my terrible proposal and gently encourage me to enlist the guidance of a literary agent. My slightly improved proposal landed in the hands of literary agent Sharon Bowers, whose personal knowledge of food and baking made her able to see that the recipes were the real deal and took me on as a client.

I also want to thank my editor, Jean Lucas, who again took a chance on a "no-name" and has guided me every step of the way in this journey, even though I am a computer idiot and have driven her crazy.

Huge thanks to the folks (all unpaid volunteers) that run the Old Beach Farmers Market in Virginia Beach, Virginia, specifically Laura Habr and Duff Kliever. Without becoming a "brownie vendor," the recipes in this book would not have evolved into being. I also am so grateful to all of my customers at the market, many of whom have become dear friends. You have supported me week after week, even when I didn't bring your favorite brownie and promised you the week before that I would.

Finally, thank you to Hoda Kotb and all of the folks at the *Today* show, who enjoyed my brownies and invited me on to do a cooking segment. Hoda, your favorite brownie recipe is here but I know you won't bake it, so just let me know when you have a craving and I'll hook you up.





Whopping Malted  
Milk Ball Brownies

## Why

### i created great brownies...

How did I become so obsessed with brownies (and blondies) that I literally made them my life's work?

For starters, being an addicted chocoholic, I needed to get my fix, and I found that the brownies I purchased were lacking in true chocolate flavor and chewy texture. Even those from high-end bakeries and specialty food stores didn't deliver the goods, so I set about experimenting to create my own calorie-worthy over-the-top treats.

Once I started rolling, I just couldn't stop. Here you will find fifty of my favorite creations, including my best-selling Caramel-Stuffed Sea Salt Brownies, Espresso Cacao Nib Coffee Marshmallow Brownies, Luscious Lemon Coconut White Chocolate Blondies, Holy Heavenly Hash Brownies, Raspberry Ripple Cheesecake Brownies, Triple Blueberry White Chocolate Blondies, Harlequin Truffle Brownies, and many others. Also included is *Today* show host Hoda Kotb's favorite, Connie's *Today* Show Peanut Butter Cup Brownies.

I call my concoctions "extreme" because they are. These are *not* the plain old chocolate and blond squares you have come to expect. My brownies look like none you've ever seen, and taste even better than they look. They're irresistibly fat with gorgeous glazes, frostings, nuts, fresh fruit sauces, candies, and layers of cheesecake and handmade marshmallows.

Fortunately, "extreme" doesn't equal difficult. Yes, many of my brownies and blondies have several steps, but if you look closely at the detailed instructions, they are all quite easy, and most steps (e.g., for glazes, frostings, and candied nuts) are accomplished in a matter of minutes. The end result will garner rave reviews from family and friends. I can attest to that, because after years of working on the recipes, I decided it wouldn't be a bad idea to jump on the farmers' market bandwagon and sell my creations. For four years, I have owned and operated a very successful brownie business at the Old Beach Farmers Market here in Virginia Beach, Virginia.

This cookbook is my passion, a culmination of my life's work, and it's finally time to share my recipes with others. Until now, my recipes were closely guarded, but I'm finally unlocking the vault to not only reveal my recipes but to provide the complete knowledge needed to make them *exactly* as I do.

With that in mind, the next time you're in the baking aisle of your local supermarket, bypass those boxes upon boxes of un-calorie-worthy brownie mixes and proceed directly to the baking ingredients.



I promise you, it will be well worth it!

# Ingredients

## for making extreme brownies and blondies

### baking chocolates

#### bittersweet

Look at the cocoa mass percentages on the label. I tested all of the recipes in this book using Ghirardelli 60% Cacao Bittersweet Chips, and now it's my bittersweet chocolate of choice. If using other brands, do not exceed 63 percent cocoa mass.

#### milk

Preferred: Ghirardelli Milk Chocolate Baking Chips.

#### semisweet

Preferred: Hershey's Special Dark Chips. They are packaged as mildly sweet (not semisweet), but I love the flavor and size, and they melt beautifully for my chocolate drizzle. Acceptable substitute: Nestle Real Semi-Sweet Morsels.

#### unsweetened

Preferred: Guittard Classic "Oban" Cocoa Liquor (Unsweetened Chocolate) Wafers. Available from [www.worldwidechocolate.com](http://www.worldwidechocolate.com). Acceptable substitute: Baker's Unsweetened Baking Chocolate Squares.

#### white

Preferred: Baker's Premium White Chocolate Baking Bar or Ghirardelli White Chocolate Premium Baking Bar. Avoid white chocolate chips for your white chocolate blondie batter; they have a stabilizer that turns them into a gloopy mess when melted with butter.

#### baking powder

Preferred: Rumford brand. Make sure that whatever baking powder you use has "aluminum free" on the label to avoid a tinny flavor.

#### butter

Preferred: Plugrá Unsalted European-Style Butter. Acceptable substitute: Land O'Lakes Unsalted Butter. Avoid bargain or generic brands of butter; they often contain water that will strip your brownies of that coveted shiny sheen on top.

#### cocoa powder

Preferred: Dutch-processed cocoa: Valrhona Unsweetened Cocoa Powder. Acceptable substitute: Hershey's Special Dark Cocoa. For natural cocoa, Ghirardelli 100% Unsweetened Cocoa Powder.

#### eggs

Preferred: Large, cage-free. It's the humane thing to do for the hens that provide our eggs.

#### flour

Preferred: Pillsbury or Gold Medal all-purpose bleached flour.

#### nuts

#### peanuts

Preferred: Large Virginia salted peanuts, preferably from Plantation Peanuts, [www.plantationpeanuts.com](http://www.plantationpeanuts.com). For coarsely chopped peanuts, I use a nut grinder on the coarse setting. Recommended: Progressive International GFNC-2 Nut Chopper with Non-Skid Base, which is available through [www.amazon.com](http://www.amazon.com).

#### pecans and walnuts

Preferred: Diamond brand. I do not like the mess or nut dust produced from chopping nuts, so I buy them in assorted sizes and store them in the refrigerator. If the recipe says "shelled walnuts" or "chopped walnuts," check the name on the Diamond package for the correct size nut: Shelled walnuts are large walnut pieces, almost but not quite walnut halves; chopped walnuts are about ¼-inch pieces.

#### salt

Use table salt, but never use iodized salt—it imparts a tinny flavor.

#### sugar

Preferred: Domino brand for all of my sugars (C&H on the West Coast). Acceptable substitute: Dixie Crystals. For granulated sugar, make sure the package indicates pure cane sugar.

#### vanilla extract

Preferred: Nielsen-Massey Madagascar Bourbon Pure Vanilla. Acceptable substitute: McCormick Pure Vanilla Extract. Always use pure, not imitation.





# the right equipment

## baking pan

The same size pan is used for every item in this book, so buy a good-quality heavy-weight shiny (not coated) pan. Recommended: 9 by 13-inch Chicago Metallic Commercial II Rectangular Cake Pan. Available through [www.surlatable.com](http://www.surlatable.com).

## bowls

### mixing bowls

I use melamine (hard plastic) mixing bowls that have a small spout for easy pouring. Recommended: Rosti Margrethe 1.5 Litre Mixing Bowl for the small mixing bowl to weigh dry ingredients, and the Rosti Margrethe 3 Litre Mixing Bowl to mix the batter. Available through [www.amazon.com](http://www.amazon.com).

### stainless-steel bowl

A 2-quart (8½-inch-diameter) stainless-steel mixing bowl can be used as the top for a double boiler. Available through restaurant supply stores.

## cutting board

Use a dishwasher-safe, nonporous polypropylene cutting board dedicated to baking purposes only. Cutting boards that have been used for chopping garlic and onions retain their odor and taste no matter how well you wash them.

## electric mixer

None of the brownie and blondie batters are made with a mixer; it adds too much volume and cools and thickens the chocolate too quickly, but most of the frostings are made using a handheld electric mixer. Handmade marshmallow is made in a heavy-duty stand mixer using the paddle attachment, not the whisk attachment, which can break the tines apart as the marshmallow thickens. The paddle attachment will produce almost the same volume as the whisk attachment without the risk of breaking.

## knives

A high-carbon stainless-steel 10-inch chef's knife is good for cutting the slab, and a 4-inch paring knife can be slipped between the foil and the pan to loosen and remove the slab. Recommended: J. A. Henkels Twin Four Star Knives. Available through [www.amazon.com](http://www.amazon.com).

## measuring cups

You'll need both 1- and 2-cup Pyrex glass measuring cups for melting chocolate in a microwave oven.

## measuring spoons

Have two sets—one for dry ingredients and one for wet. Take the spoons designated for dry ingredients off the ring and leave the spoons designated for wet ingredients on the ring. Recommended: CIA Masters Collection 6-Piece Measuring Spoon Set. Available through [www.amazon.com](http://www.amazon.com).

## saucepan

The best pan for melting butter and chocolate together and to use as the bottom of a double boiler is a heavy-gauge stainless-steel 2-quart saucepan. Lightweight pans will burn the chocolate. Recommended: Cuisinart MCP19-18N MultiClad Pro Stainless Steel 2-Quart Saucepan with Cover. Available through [www.amazon.com](http://www.amazon.com).

## scale

You can use measuring cups and spoons for the recipes with good results, but a digital kitchen scale is far more consistent and efficient for baking. Look for one that weighs to within a tenth of an ounce. Recommended: Escali Arti 15-Pound/7-Kilogram Digital Scale. Available through [www.amazon.com](http://www.amazon.com).

## spatulas

### silicone

I use light-colored silicone spatulas for my baking tasks and dark-colored silicone spatulas for pungent ingredients. Recommended: Le Creuset medium and small silicone spatulas. Available through [www.surlatable.com](http://www.surlatable.com).

### small offset spatula

A small offset spatula is a must for smoothing brownie and blondie batter in the pan and spreading glazes, frostings, and handmade marshmallow. Recommended: Ateco 4½-inch offset spatula with wooden handle. Available through [www.amazon.com](http://www.amazon.com).

## strainer

You'll need a coarse, medium-mesh strainer that fits inside and can rest on the rim of the small (1.5 L) plastic mixing bowl, so it must be no wider than 6 inches across. Recommended: Norpro Stainless Steel 6-inch Strainer. Available through [www.wayfair.com](http://www.wayfair.com).

## **thermometers**

### **candy**

A candy thermometer is a must-have for making handmade marshmallow. Recommended: Taylor 5983n Candy/jelly Deep Fry Thermometer. Available through [www.amazon.com](http://www.amazon.com).

### **oven**

An oven that is off by as little as 25°F results in a big difference in baking times and texture. An oven thermometer will help you determine how accurate your oven is so you can correct settings as needed. Recommended: Taylor Oven Guide Thermometer. Available through [www.amazon.com](http://www.amazon.com).

### **whisks**

You'll need three sizes of stainless-steel whisks for these tasks: a small whisk to blend melting chocolate and butter, a medium whisk to blend the dry ingredients in the small mixing bowl, and a large whisk to blend the batter in the large mixing bowl. Recommended: Norpro 3 Piece Stainless Steel Balloon Whisk Set. Available through [www.amazon.com](http://www.amazon.com).

# pan

## preparation

Materials needed to prepare a 9 by 13-inch pan include 12-inch-wide heavy-duty aluminum foil and solid vegetable (not butter-flavored) shortening, such as Crisco. Avoid pan sprays, as they tend to “pool” in places and have an unpleasant taste.

**1** To prepare a 9 by 13-inch pan, using one finger, dab *very small portions* of Crisco on the interior bottom and sides of the pan. Then use your finger to spread the dabs around to entirely coat the interior with a very thin layer of shortening, which acts as a glue to hold the aluminum foil in place in the pan.

**2** Turn the pan over on the counter, bottom side up. Tear off about a 16-inch length of aluminum foil. Position the foil (shiny side down) evenly over the bottom of the pan, and gently crease the foil over the edges, producing a foil template of the pan. Flip the pan over and place the foil in it, using the creased edges as a guide. Press the foil onto the greased interior, smoothing out any wrinkles. The foil should extend about 1½ inches up each side of the pan. Very lightly grease the foil in the same manner used to prepare the pan for the foil.





# techniques

## (and cool tips) for extreme baking perfection

**1** Use the designated [ingredients](#) and [equipment](#).

**2** Read the entire recipe before you start to bake. There's nothing more frustrating than starting a recipe and finding you don't have a necessary ingredient, utensil, or piece of equipment. Plus, you want to make sure that ingredients marked "at room temperature" are indeed at room temperature and that you have allowed resting and chilling time for the slab as noted.

**3** For best results, use a scale to weigh your ingredients. If you use measuring cups, spoon the flour into the measuring cup, then level off the top using a straight edge, such as the back of a steak knife or the side of a small offset spatula. Do not dip the measuring cup into the flour and level it off—that results in packing the flour, causing greater volume. Weights of cocoa powder vary greatly, but no matter what brand you choose, if you are measuring with a scale, use the weight as given in the recipe.

**4** Have your eggs at room temperature. Cold eggs will do two undesirable things: They make the sugar (and salt) harder to dissolve, and they quickly cool down the melted butter/chocolate mixture, causing a thicker batter that is hard to spread. The more you spread a brownie batter around in the pan (which is necessary to do somewhat as brownie batter is thicker than cake batter and must be leveled out), the less likely you are to have that coveted shiny brownie top. It takes 3 to 4 hours for eggs to come to room temperature, especially if they're sitting on cold granite. To speed up the process, turn on the light (not the oven itself) in your oven and place the eggs on a kitchen towel on the middle rack. The oven will soon be much warmer than the kitchen, and your eggs should be ready in an hour or less. A ready egg does not have sweat on it, and the egg should feel as if it's at room temperature when you hold it in the palm of your hand.

**5** Strain your granulated sugar. When weighing it out, place a coarse strainer in the small mixing bowl and weigh the sugar through the strainer. After you strain out (and discard) any large, coarse granules, you may need to add more sugar. After the strained, granulated sugar is in the small mixing bowl, remove the strainer, and if the recipe calls for it, add the brown sugar to the bowl. Then use one impeccably clean hand to squeeze the brown sugar, looking for (and discarding) any large, hard lumps. Always add the salt to the *center top* of the weighed sugar(s). If you get distracted and can't remember whether you added the salt, simply wet the tip of one finger and touch the center of the sugar and taste it. If it tastes like salt, you know you added it.

**6** After whisking a melted butter/chocolate mixture into an egg mixture, take the whisk out of the bowl. Use a silicone spatula, not the whisk, to fold in the dry ingredients. And here's my "whisk trick": After the butter/chocolate mixture and vanilla have been whisked into the egg mixture, I rest the handle of the whisk on the granite backsplash of my counter with the tines of the whisk hanging over the spout of the large mixing bowl. Gravity is at work dropping the chocolate mixture on the whisk back into the bowl, while I am at work gathering the dry ingredients needed for the next step.

**7** Different add-ins (or subtractions) will change the baking times. If you were more generous with chocolate chips or nuts than the recipe calls for, or you chose to leave out the add-ins altogether, your baking time will vary. Start checking the center of the batter with a toothpick 2 minutes before the designated recipe time and continue to check it every 2 minutes. Your slab is baked if the toothpick comes out clean or has a few crumbs on it. I use round natural toothpicks on brownies and round colored toothpicks on blondies to better see the batter.

**8** Always save the waxed wrapping that your butter sticks or pound butter bricks are packaged in—keep them in the refrigerator. They make dandy disposable spoon rests for chocolate-covered whisks and spatulas.

## how to

### remove the slab, and cut, store, freeze, and ship extreme brownies and blondies

1 Before removing the slab from the pan, always chill your brownie/blondie slab very well (at least 7 to 8 hours) in advance. This makes the slab quite firm and easier to handle while removing it from the pan, and the foil can be peeled off of the slab cleanly without sticking. To remove the brownie/blondie slab from the pan, run a thin knife between the foil and the sides of the pan, then turn the pan over on a sharp angle and push on the center back of the pan, catching the top edge of the slab with your hand. Peel off and discard the foil and place the slab on a cutting board.





**2** To get those desirable sharp, clean edges when cutting your brownies, you must first begin with a very well-chilled slab on a cutting board. Using a 10-inch chef's knife, place it directly over the middle of the slab (I use a ruler to find and lightly score the slab on each side) and press the knife directly down through the slab. Never drag a knife through the slab. You now have two equal-size halves. For absolutely perfect edges, the knife should be cleaned in hot water and dried completely before each and every cut. It is your choice whether to cut off the edges. I cut off (and eat) about ¼ inch of the sides that contained the corners of the baked slab, which tend to be a bit dryer. Cut each half in half in the same manner, then cut the four quarters into three equal pieces. You now have twelve 2½-inch-square generous brownies. For bite-size squares, cut each well-chilled brownie into quarters.

**3** Store your cut brownies/blondies in the refrigerator. Brownies or blondies with a firm top surface may be stored in the refrigerator in an airtight container with wax paper between each layer. Those with a delicate frosting, cheesecake, or sticky top, should first be placed individually on patty papers and stored (without stacking) in airtight containers. As for a great cheese, the taste and texture of brownies and blondies are best appreciated at room temperature. Store them chilled, but let them come to room temperature for at least 30 minutes before serving. (Patty papers are individually cut sheets of waxed paper that are widely used in restaurants to separate and store hamburger patties. I use Heavy-Weight 4¾ by 5-inch Hamburger Patty Papers, which come in a box of 1,000 sheets. Available through [www.amazon.com](http://www.amazon.com).)

**4** Every item in this book (including those with cheesecake layers or handmade marshmallow) may be frozen without compromising the flavor or texture if done properly. For those items with a firm top surface, I generally freeze them in packages of six: I place six well-chilled brownies (two side-by-side strips of three) on an 18-inch-wide large sheet of plastic wrap. Bring the wrap tightly up over the brownies to completely cover and tuck in the sides. Place the wrapped 6-pack in a freezer-safe plastic bag, seal tightly, and freeze. For frosted, fragile, or sticky-topped items, place each brownie on a patty paper, then place them side by side in a container that allows them to be stored without the top surface of the brownie touching the lid, such as a plastic food storage container or pristine pizza box. If using a pizza box, after filling it with your brownies, place the box on a large sheet of plastic wrap and completely wrap the pizza box. Use freezer tape and a Sharpie to label and date the contents of your freezer bags, containers, or boxes. Freeze for up to 3 months. Thaw at room temperature (unwrapped) for 1 hour, or thaw (wrapped) in the refrigerator overnight. (I use Reynolds 2,000 feet by 18-inch wide PVC Foodservice Wrap Film with Slide Cutter, and 10 by 10 by 1¼-inch Corrugated Plain Pizza/Bakery Box 50/Case both of which are available through [www.amazon.com](http://www.amazon.com).)

**5** I started shipping tins of brownies to family members and friends at Christmas many years ago. I try to ship only in colder weather, but if you are shipping in warmer climates, shipping stores are prepared with Styrofoam-lined boxes and freezer packs. I only ship brownies that I can wrap individually in plastic wrap, which includes plain (yet still extreme) brownies and those topped with firm chocolate glazes. Never ship items with a shorter shelf life; for example, those that contain more perishable elements, such as fresh fruit sauces or cheesecake layers. For the best presentation, tear off about a 10-inch length of 12-inch-wide plastic wrap and place it on a flat surface. Place the brownie, *top surface down*, on the plastic and tightly wrap the brownie, with the excess wrap on the back/bottom of the brownie. Place the individually wrapped brownies in a decorative tin (or box) and completely wrap the outside of the tin in plastic wrap. Place the wrapped tin in a Styrofoam peanut-lined box for protection while shipping. The wrapped brownies are fine at room temperature for 5 to 7 days, so I never ship overnight. I always ship my brownies on a Monday to make sure that they are not languishing in a hot warehouse over the weekend. My friend at the shipping store told me that the box will be handled with more care if marked FRAGILE rather than PERISHABLE, so that's what I write on the outside of the box.





Holy Heavenly Hash  
Brownie

# brownies

## connie's "pms" brownies

makes 12 large squares or 24 smaller bars

This is my signature brownie, and I tell my customers it has taken me from “pre to post.” Besides perfect texture, this dark, rich brownie has true chocolate flavor and is the treat I reach for when I'm really craving chocolate. Surprisingly, the cocoa powder brings more to the flavor party than the bittersweet chocolate, so use a very high-quality, high-fat (at least 20 percent) Dutch-processed dark cocoa powder.

Vegetable shortening for pan

3 sticks (12 ounces) unsalted butter

2 cups (12 ounces) 60% cacao bittersweet chocolate chips

6 large eggs, at room temperature

3 cups (1 pound 5 ounces) sugar

1 teaspoon salt

1 tablespoon pure vanilla extract

1¼ cups (5 ounces) cake flour

1 cup and 2 tablespoons (4.2 ounces) Dutch-processed unsweetened cocoa powder

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while

proceeding with the recipe.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**4** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 34 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 3 weeks) and freezing guidelines.



## virginia peanut sea salt brownies

makes 12 large squares or 24 smaller bars

Virginia peanuts are like none other, and all modesty aside, I'm a Virginia peanut expert. I used to be the buyer for a group of specialty food stores, and every year I would go to the Virginia Food and Beverage Expo in Richmond, Virginia, which showcases the specialty foods made in the state. I sampled all of the Virginia peanut growers' products, and year after year, I thought the peanuts made by Plantation Peanuts (in Wakefield, Virginia) were the best. I love peanuts, and I love the combination of chocolate and sea salt, so the evolution of this brownie was a no-brainer.

brownie batter

Vegetable shortening for pan

2 sticks (8 ounces) unsalted butter

1½ cups (8 ounces) 60% cacao bittersweet chocolate chips

4 large eggs, at room temperature



**2 cups (14 ounces) sugar**

**¾ teaspoon salt**

**1½ teaspoons pure vanilla extract**

**¾ cup and 1 tablespoon (3.3 ounces) cake flour**

**¾ cup and 2 tablespoons (2.8 ounces) Dutch-processed unsweetened cocoa powder**

**1½ cups (6 ounces) salted large Virginia peanuts**

**⅔ cup (4 ounces) semisweet chocolate chips**

**chocolate glaze**

**3½ teaspoons (0.06 ounce) canola oil**

**¾ cup and 1 tablespoon (5 ounces) semisweet or bittersweet chocolate chips**

**garnish**

**1 to 2 teaspoons Maldon flaked sea salt**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat, but leave the saucepan on the burner while proceeding with the recipe.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**4** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the peanuts and semisweet chocolate chips over the batter; fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 28 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack.

**5** To make the chocolate glaze, bring a medium saucepan of water just to a boil. Place the canola oil and semisweet chocolate chips in a metal mixing bowl that will fit over the saucepan to form a double boiler. When the water comes to a boil, take the saucepan off the heat and place the mixing bowl over the hot water. Melt the chocolate chips until perfectly smooth, stirring occasionally with a silicone spatula. Pour the glaze over the brownie slab. Using a small offset spatula, spread the glaze evenly; then sprinkle the sea salt over the glaze. Let the glazed slab sit at room temperature for at least 30 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.

## chookie brownies

**makes 12 large squares**

Can't decide between a chocolate chip cookie or a brownie? Well, now you don't have to. My Chookie Brownies are a delightful concoction of a baked chocolate chip cookie layer topped with a layer of dark, rich brownie. To send it over the top, there is a thick semisweet chocolate glaze, which helps secure an individual chocolate chip cookie for each brownie. The garnish cookies are made from the same dough as the base layer, and there will be a few extras. If you've ever worked in a restaurant kitchen, you know these will be designated as chef's treats, or "scooby" snacks.

**chocolate chip cookie layer**

**1½ sticks (6 ounces) unsalted butter, at room temperature**

**½ cup (3.5 ounces) granulated sugar**

**1 packed cup (8 ounces) dark brown sugar**

**¾ teaspoon salt**

**2 large eggs, at room temperature**

**2 teaspoons pure vanilla extract**

**1 tablespoon (0.08 ounce) dark corn syrup**

**2 cups (9 ounces) bleached all-purpose flour**

**½ cup (2 ounces) cake flour**

**1 teaspoon baking soda**

**1 (12-ounce) package Hershey's Special Dark Chocolate Chips**

**Vegetable shortening for pan**

**brownie batter**

**1½ sticks (6 ounces) unsalted butter**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**3 large eggs, at room temperature**

**1½ cups (10.5 ounces) sugar**

**½ teaspoon salt**

**1 teaspoon pure vanilla extract**

**½ cup and 1½ tablespoons (2.5 ounces) cake flour**

**½ cup and 1 tablespoon (2.1 ounces) Dutch-processed unsweetened cocoa powder**

**semisweet chocolate glaze**

**2½ tablespoons (0.09 ounce) canola oil**

**1 (10-ounce) package semisweet chocolate chips**

**1** To make the chocolate chip cookie layer, use a stand mixer fitted with the paddle attachment and beat the butter briefly on medium speed to soften. Place the sugars and salt in a small mixing bowl; gradually add to the butter, and beat on medium speed until lighter in color and creamy, 3 to 4 minutes. Increase the mixer speed to medium-high and add the eggs, one at a time, beating well after each addition. Scrape down the sides of the bowl with a silicone spatula and beat again briefly. Reduce the mixer speed to low; add the vanilla and corn syrup. Increase the speed to medium and beat for 30 seconds. Scrape down the sides of the bowl and beat again briefly.

**2** Place the flours and baking soda in the small mixing bowl; whisk together to combine. Sift through a medium strainer onto a sheet of wax paper, then return the sifted mixture to the bowl. On low speed, add the dry ingredients to the wet mixture and beat until just combined. Sprinkle the chocolate chips into the batter and beat on low speed until just combined. Remove the bowl and paddle from the mixer stand and thoroughly

fold the dough with a silicone spatula to combine well. Cover the bowl tightly with plastic wrap and refrigerate for at least 30 minutes.

**3** Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**4** Remove 1 cup (9 ounces) of the cookie dough and set it aside. Spread the remaining cookie dough evenly on the foil-lined bottom of the baking pan, then smooth it out as much as possible with a small offset spatula. Place the pan in the refrigerator to chill the dough for at least 1 hour before baking. Adjust an oven rack to the middle level of the oven and preheat to 350°F. Bake for 25 minutes, until the top is nicely browned and firm. Transfer the pan to a wire cooling rack. Maintain the oven temperature at 350°F.

**5** While the cookie base is baking, line a half-sheet pan with parchment paper. Using a 1¼-inch scoop, form the remaining cookie dough into about twenty-two balls. Stagger them on the sheet pan and bake for 7 minutes, turn the pan, and bake an additional 4 to 5 minutes, until the cookies are lightly browned. Transfer the cookies to a cooling rack.

**6** To make the brownies, cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**7** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**8** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter over the cooled cookie dough layer and spread evenly with a small offset spatula. Bake for 25 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes.

**9** To make the semisweet chocolate glaze, bring a medium saucepan of water just to a boil. Place the canola oil and the semisweet chocolate chips in a metal mixing bowl that will fit over the saucepan to form a double boiler. When the water comes to a boil, take the saucepan off the heat and place the mixing bowl over the hot water. Melt the chocolate chips until perfectly smooth, stirring occasionally with a silicone spatula. Pour the glaze over the brownie slab, then use a small offset spatula to spread it evenly. Let the glazed slab sit at room temperature for at least 1 hour, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#) and cutting it into 12 large squares. Garnish each brownie square with a chocolate chip cookie. For [refrigerated storage](#) (up to 2 weeks) and freezing guidelines.

## connie’s caramel-stuffed sea salt brownies

**makes 12 large squares or 24 smaller bars**

Like everyone who is dedicated to baking and cooking, I am a cookbook junkie. My prerequisite for buying a cookbook is that as I peruse it, there has to be at least one intriguing recipe that I know I will want to make within a week. Otherwise, the book will sit collecting dust on a bookshelf with so many other virginal cookbooks—ones I’ve browsed through but never actually used. I have always said that if I take away one good recipe, inspiration, or tip from a cookbook (or magazine), the cost was well worth it. That said, I’m telling you now that this recipe is worth the price of this book. It is by far my most requested and sold brownie, and I can’t believe I’m giving up my recipe with the techniques I developed to make it just so perfect. Oy!

**caramel layer**

**½ cup and 1 teaspoon (3 ounces) heavy whipping cream**

**2 tablespoons (1 ounce) unsalted butter**

**12 ounces (about 43) Kraft Traditional Caramels**

**2 tablespoons and 1 teaspoon bleached all-purpose flour**

**1 teaspoon pure vanilla extract**

**brownie batter**

**Vegetable shortening for pan**

**2 sticks (8 ounces) unsalted butter**

**3 ounces unsweetened baking chocolate**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**4 large eggs, at room temperature**

**1 cup (7 ounces) granulated sugar**

**1 packed cup (8 ounces) light brown sugar**

**¾ teaspoon salt**

**1½ teaspoons pure vanilla extract**

**1 cup (4.5 ounces) bleached all-purpose flour**

**½ teaspoon baking powder**

**milk chocolate glaze**

**3½ teaspoons (0.06 ounce) canola oil**

**¾ cup and 1 tablespoon (5 ounces) milk chocolate chips**

**garnish**

**1 to 2 teaspoons Maldon flaked sea salt**

**1** To make the caramel layer, place the cream and butter in a 2-quart saucier or saucepan. Begin to melt the mixture over medium-low heat. Unwrap the caramels, and as each is unwrapped, add it to the mixture. Cook over medium-low heat, stirring occasionally with a silicone spatula, until the caramels are melted and completely smooth. While the caramels are slowly melting, proceed with the brownie batter. Finish preparing the caramel once the brownie base is in the oven.

**2** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**3** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**5** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour half (1 pound 4 ounces) of the brownie batter into the prepared pan. The best way to do this is by weight. Place the prepared pan on a scale, tare off (subtract) the weight of the pan, and scrape the correct weight of batter directly into the pan. Spread evenly with a small offset spatula; bake for 15 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack. Finish the caramel while the brownie base is baking. The caramel should be poured onto the very hot brownie base as soon as it is removed from the oven.

**6** To finish the caramel layer, once the caramels are completely melted and smooth, sift (or strain) the flour directly onto the mixture, and stir in

well. Remove the pan from the heat and stir in the vanilla. Pour the cooked caramel over the hot brownie base and spread evenly with a small offset spatula. Dollop the remaining brownie batter evenly over the caramel layer and carefully spread to the edges with the offset spatula, covering the caramel layer. Return the pan to the oven and bake for an additional 20 minutes. You should see some bubbling caramel around the edges of the brownie slab. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes.

7 To make the milk chocolate glaze, bring a medium saucepan of water just to a boil. Place the canola oil and milk chocolate chips in a metal mixing bowl that will fit over the saucepan to form a double boiler. When the water comes to a boil, take the saucepan off the heat and place the mixing bowl over the hot water. Stir with a small silicone spatula until the chocolate is melted and perfectly smooth. Pour the glaze evenly over the top of the warm brownie slab. Using a small offset spatula, spread the glaze evenly, then sprinkle the sea salt over the glaze. Let the glazed slab sit at room temperature for at least 30 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines. The caramel next to the pan gets too hard and is unpleasant to eat; cut off and discard all of the edges around the brownie slab.





## triple chocolate brownies

makes 12 large squares or 24 smaller bars

For those who want a more traditional (but still extreme) brownie that is not quite as intense as my “PMS” Brownie, this is for you. The triple chocolate barrage comes from unsweetened and bittersweet chocolate in the batter and semisweet chocolate in the drizzle. If you want to add chocolate chips to the batter, be my guest, but I like biting into this chewy brownie just the way it is, and it really doesn’t need any more chocolate.

**brownie batter**

**Vegetable shortening for pan**

**3 sticks (12 ounces) unsalted butter**

**4½ ounces unsweetened baking chocolate**

**1½ cups (9 ounces) 60% cacao bittersweet chocolate chips**

**6 large eggs, at room temperature**

**1½ cups (10.5 ounces) granulated sugar**

**1½ packed cups (12 ounces) light brown sugar**

**1 teaspoon salt**

**1 tablespoon pure vanilla extract**

**1½ cups (6.8 ounces) bleached all-purpose flour**

**¾ teaspoon baking powder**



**chocolate drizzle**

**1 tablespoon (0.05 ounce) unsalted butter**

**1 teaspoon (0.02 ounce) light corn syrup**

**¼ cup (1.5 ounces) semisweet chocolate chips**

**1 teaspoon very hot water**

- 1 To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.
- 2 Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.
- 3 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan—no need to wash it—to use for the chocolate drizzle.
- 4 Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 34 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes.
- 5 To make the chocolate drizzle, melt the butter and corn syrup over low heat in a small, heavy saucepan. Remove the pan from the heat and add the chocolate chips; stir with a small silicone spatula until the chocolate is melted and smooth. Stir in the hot water to thin it out. Using the spatula, drizzle thin, random stripes over the top of the cooled brownie slab. Let the drizzle cool at room temperature for 30 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 3 weeks) and freezing guidelines.

**kitty kat krunch brownies**

**makes 12 large squares or 24 smaller bars**

Inspiration for a new recipe can come from anywhere, but for me, it usually starts with a new ingredient I can incorporate into a brownie or blonde. The other day at the grocery store, I spied bags of Kit Kat Minis (unwrapped mini candy bars) cunningly displayed right by the registers, where we are at our most vulnerable. Well, they were too convenient (already unwrapped and cut) and too delicious to not use in a brownie. To emphasize the crunch of the mini candy bars, I caramelized chocolate puffed rice cereal for a topping on a luscious chocolate buttercream frosting. You may be wondering if the Kit Kats stay crunchy in the baked brownie. Yes. Yes, they do.

**brownie batter**

**Vegetable shortening for pan**

**2 sticks (8 ounces) unsalted butter**

**3 ounces unsweetened baking chocolate**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**4 large eggs, at room temperature**

**1 cup (7 ounces) granulated sugar**

**1 packed cup (8 ounces) light brown sugar**

**¾ teaspoon salt**

**1½ teaspoons pure vanilla extract**

**1 cup (4.5 ounces) bleached all-purpose flour**

**½ teaspoon baking powder**

**1 (8-ounce) bag Kit Kat Minis**

**candied chocolate rice cereal topping**

**Vegetable shortening for pan**

**1½ cups (1.3 ounces) chocolate puffed rice cereal, such as Cocoa Krispies**

**½ cup (3.5 ounces) granulated sugar**

**1 tablespoon water**

**1 teaspoon (0.02 ounce) light corn syrup**

**½ teaspoon kosher salt**

**chocolate buttercream frosting**

**½ cup and 1 tablespoon (5 ounces) heavy whipping cream**

**1¼ cups (7.5 ounces) 60% cacao bittersweet chocolate chips**

**10 tablespoons (5 ounces) unsalted butter, at room temperature**

**⅞ teaspoon salt**

**2 tablespoons unsweetened Dutch-processed cocoa powder**

**1 teaspoon vanilla extract**

- 1 To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.
- 2 Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.
- 3 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.
- 4 Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Push the Kit Kat Minis into the batter; do not place any within ½ inch of the pan sides. Use the offset spatula to cover the candy with the batter. Bake for 28 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack.

**5** To make the candied chocolate rice cereal topping, lightly grease a quarter-sheet pan with vegetable shortening, then line with parchment paper. Measure out the cereal; set aside. Place the sugar, water, corn syrup, and salt in a small, heavy saucepan; stir with a small silicone spatula just to combine. Bring to a boil over moderately high heat. Once the mixture comes to a boil, lower the heat to moderate and boil undisturbed until a medium amber-colored caramel forms, about 5 minutes. Remove the pan from the heat and stir in the cereal. Scrape the caramelized cereal onto the prepared pan and spread it out with a small offset spatula. Let cool at room temperature. Note: This makes more than you will need for the recipe, but the candied cereal topping can be stored in an airtight container at room temperature for up to 2 weeks. It's delicious to munch on for a snack and just wonderful on ice cream.

**6** To make the frosting, bring a medium saucepan of water just to a simmer. Place the cream and chocolate chips in a metal mixing bowl that will fit over the saucepan to form a double boiler, making sure the bottom of the mixing bowl does not touch the simmering water. Stir the mixture with a silicone spatula until the chocolate is melted and completely smooth. Remove the mixing bowl from the double boiler and refrigerate the bowl until the mixture has cooled to the consistency of pudding, about 15 minutes. While the frosting mixture is chilling, cut up the candied chocolate rice cereal topping into ¼-inch pieces, using a sharp chef's knife.

**7** Cut the butter into 1-inch pieces. Using a handheld electric mixer on medium speed, beat the butter pieces into the chilled cream mixture. Beat in the salt. Strain (or sift) the cocoa powder directly onto the mixture and beat in. Add the vanilla and beat in, starting on low and increasing to high speed, until the frosting is light and fluffy, about 1 minute. Dollop the frosting over the brownie slab. Using a small offset spatula, spread the frosting evenly. Garnish the frosting with some of the chopped candied chocolate rice cereal topping, then use the back of a metal spatula to lightly tap on the topping pieces to slightly embed them into the frosting. Refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.

## big fat walnut chocolate chip brownies

**makes 12 large squares or 24 smaller bars**

**When asked about my favorite brownie (and that happens all the time), I can never narrow it down to just one. Since I'm always developing new brownies and blondies, my favorite is usually whichever one I've just created, but this brownie is always among the first I rattle off and is the one most likely to be found in my refrigerator on any given day. Notice that shelled as well as chopped walnuts are listed in the ingredients. Look for those identifying names on the walnut packages: Shelled walnuts are large walnut pieces, almost but not quite walnut halves; chopped walnuts are about ¼-inch pieces. I buy different packages to suit my baking needs, but if you prefer, simply chop the shelled walnuts to add to the top of the batter.**

**Vegetable shortening for pan**

**1½ cups (6 ounces) shelled walnuts**

**3 sticks (12 ounces) unsalted butter**

**4½ ounces unsweetened baking chocolate**

**1½ cups (9 ounces) 60% cacao bittersweet chocolate chips**

**6 large eggs, at room temperature**

**1½ cups (10.5 ounces) granulated sugar**

**1½ packed cups (12 ounces) light brown sugar**

**1 teaspoon salt**

**1 tablespoon pure vanilla extract**

**1½ cups (6.8 ounces) bleached all-purpose flour**

**¾ teaspoon baking powder**

**¾ cup (4 ounces) semisweet chocolate chips**

**¼ cup (1 ounce) chopped walnuts**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Sprinkle the 1½ cups of shelled walnuts out onto a quarter-sheet pan. Toast in the oven just until fragrant, about 7 minutes, then transfer the pan to a cooling rack. Maintain the oven temperature at 350°F.

**3** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**5** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the toasted walnuts and ½ cup of the semisweet chocolate chips over the batter; fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Place the remaining chocolate chips as well as the chopped walnuts evenly over the top of the batter. Bake for 35 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 3 weeks) and freezing guidelines.



## crunchy candied pecan brownies

makes 12 large squares or 24 smaller bars

Although I live in Virginia, I'm not a native Southerner, which might explain why I much prefer walnuts to pecans. So, if pecans are the star of a particular brownie recipe, I'm going to enhance them. Large candied pecans grace the top of these brownies, and more are ground up and folded into the brownie batter itself, providing a textural and flavor experience not to be missed. Grinding candied nuts in a food processor bowl may scratch the interior of the bowl, so if you want to keep your processor bowl pristine, chop them up with a chef's knife.

candied pecans

4 tablespoons (2 ounces) granulated sugar

2 packed tablespoons (1 ounce) light brown sugar

½ teaspoon ground cinnamon

¼ teaspoon salt

1 egg white, at room temperature

2 cups (8 ounces) pecan halves

brownie batter

Vegetable shortening for pan

3 sticks (12 ounces) unsalted butter

4½ ounces unsweetened baking chocolate

1½ cups (9 ounces) 60% cacao bittersweet chocolate chips

**6 large eggs, at room temperature**

**1½ cups (10.5 ounces) granulated sugar**

**1½ packed cups (12 ounces) light brown sugar**

**1 teaspoon salt**

**2 teaspoons pure vanilla extract**

**1½ cups (6.8 ounces) bleached all-purpose flour**

**¾ teaspoon baking powder**

**1** To make the candied pecans, adjust an oven rack to the middle level of the oven and preheat to 350°F. Line a half-sheet pan with a silicone baking mat. Place the sugars, cinnamon, and salt in a small bowl; whisk to combine. Place the egg white in a small mixing bowl; whisk until frothy. Add the pecans and stir with a silicone spatula. Sprinkle the sugar mixture over the pecans and fold in well. Turn the nuts out onto the prepared sheet pan and spread into a thin layer with the spatula. Bake for 13 minutes, then turn the nuts over with a metal spatula and spread out again. Continue baking until the nuts are fragrant and the sugar coating is caramelized, about another 6 minutes. Transfer the pan to a cooling rack.

**2** To make the brownies, maintain the oven temperature at 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**3** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**5** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined.

**6** Place 1½ cups of the candied pecans in the bowl of a food processor. Pulse until finely chopped, but not ground into a paste. Sprinkle the ground pecans over the batter; fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Place the remaining pecans evenly over the batter. Bake for 38 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 3 weeks) and freezing guidelines.





## black walnut fudge frosted brownies

makes 12 large squares or 24 smaller bars

Black walnuts have a distinct flavor all their own, and they are very special to me. My mother, who died when I was twelve, used to make black walnut fudge and bring the saucepan into the living room, where we would sit and take turns stirring it vigorously with a wooden spoon until the fudge was thick and shiny. The nuts in the fudge were supplied by her best friend, Mollie, who let me tag along and help pick up the large green black walnut balls off the ground, making our hands black in the process. Then Mollie would do the arduous task of hulling and extracting the nuts. The black walnut fudge frosting is easy to make, and it really does have the consistency and taste of fudge, which for me must always contain black walnuts.

brownie batter

Vegetable shortening for pan

2 sticks (8 ounces) unsalted butter

3 ounces unsweetened baking chocolate

1 cup (6 ounces) 60% cacao bittersweet chocolate chips

4 large eggs, at room temperature

1 cup (7 ounces) granulated sugar

1 packed cup (8 ounces) light brown sugar

¾ teaspoon salt

1½ teaspoons pure vanilla extract

1 cup (4.5 ounces) bleached all-purpose flour

**½ teaspoon baking powder**

**black walnut fudge frosting**

**1 stick (4 ounces) unsalted butter**

**6 tablespoons (3.4 ounces) whole milk**

**2 ounces unsweetened baking chocolate**

**1 pound confectioners’ sugar**

**1 teaspoon pure vanilla extract**

**1 cup (4.5 ounces) chopped black walnuts**

- 1 To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.
- 2 Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.
- 3 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and whisk—no need to wash them—to use for the black walnut fudge frosting.
- 4 Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 28 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack.
- 5 To make the black walnut fudge frosting, cut the butter into ½-inch-thick slices. Place the butter and milk in the reserved saucepan and begin to cook over medium-low heat. Finely chop the unsweetened chocolate and add it to the melting butter mixture. Increase the heat to medium-high and cook, whisking constantly, until the butter and chocolate are melted and the mixture is slightly thickened; the mixture should not come to a boil. Remove the pan from the heat.
- 6 Strain (or sift) the confectioners’ sugar into a medium bowl. Add the melted chocolate mixture; whisk well to combine. Whisk in the vanilla. Sprinkle the black walnuts over the frosting; stir in with a spatula. Pour the warm frosting over the still-warm brownie slab and spread evenly with a small offset spatula. Let the frosted slab sit at room temperature for at least 30 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.

la dolce vita hazelnut brownies

**makes 12 large squares or 24 smaller bars**

Europeans have long embraced the marriage of chocolate and hazelnuts with good reason; it’s a marriage made in flavor heaven. This brownie is loaded with toasted whole hazelnuts, then topped with a chocolate hazelnut frosting and chopped milk chocolate hazelnut candy. After toasting the whole raw hazelnuts, it is a must to remove the skins as they are quite bitter. I have a kitchen towel designated just for this task, because rubbing off the skins causes stains that no laundry detergent (that I’ve tried) will remove.

**brownie batter**

**1¼ cups (7 ounces) whole raw hazelnuts**

**Vegetable shortening for pan**

**2 sticks (8 ounces) unsalted butter**

**1½ cups (8 ounces) 60% cacao bittersweet chocolate chips**

**4 large eggs, at room temperature**

**2 cups (14 ounces) sugar**

**¾ teaspoon salt**

**1½ teaspoons vanilla extract**

**¾ cup and 1 tablespoon (3.3 ounces) cake flour**

**¾ cup and 2 tablespoons (2.8 ounces) Dutch-processed unsweetened cocoa powder**

**chocolate hazelnut buttercream frosting**

**½ cup and 1 tablespoon (5 ounces) heavy whipping cream**

**1¼ cups (7.5 ounces) 60% cacao bittersweet chocolate chips**

**10 tablespoons (5 ounces) unsalted butter, at room temperature**

**⅞ teaspoon salt**

**2 tablespoons unsweetened Dutch-processed cocoa powder**

**1 teaspoon hazelnut flavor**

**milk chocolate hazelnut candy garnish**

**1 (4.4-ounce) Milk Chocolate Hazelnut Candy Bar (Lindt)**

- 1 To toast and skin the hazelnuts, adjust an oven rack to the middle level of the oven and preheat to 350°F. Spread the hazelnuts in a single layer onto a quarter-sheet pan. Toast the hazelnuts for 15 minutes, until the skins are uniformly cracked. Immediately pour the hot nuts into the center of a thick cotton kitchen towel. Pull the towel up around the nuts and twist tightly, making a sack. Place the towel sack in a plastic bag and let stand at room temperature for at least 10 minutes, allowing the nuts to steam. Discard the plastic bag but leave the nuts in the towel. Using your hands, rub the nuts vigorously in the towel against the kitchen counter, so the friction created by the nuts rubbing together removes most of the skins. Pick out the cleaned hazelnuts and place in a bowl; repeat the process until all of the nuts are skinned. Use your fingers to pick off any remaining skin. Maintain the oven temperature at 350°F.
- 2 To make the brownies, prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan. Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.
- 3 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.
- 4 Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the hazelnuts over the batter and fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 26 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack.
- 5 To make the frosting, bring a medium saucepan of water just to a simmer. Place the cream and chocolate chips in a metal mixing bowl that will

fit over the saucepan to form a double boiler. Make sure the bottom of the mixing bowl does not touch the simmering water. Stir the mixture with a silicone spatula until the chocolate is melted and completely smooth. Remove the mixing bowl from the double boiler and refrigerate the bowl until the mixture has cooled to the consistency of pudding, about 15 minutes. While the frosting mixture is chilling, cut up the hazelnut candy bar into ¼-inch pieces, using a sharp chef’s knife.

**6** Cut the butter into 1-inch pieces. Using a handheld electric mixer on medium speed, beat the butter pieces into the chilled cream mixture. Beat in the salt. Strain (or sift) the cocoa powder directly onto the mixture and beat in. Add the hazelnut flavor and beat in, starting on low and increasing to high speed, until the frosting is light and fluffy, about 1 minute. Dollop the frosting over the brownie slab. Using a small offset spatula, spread the frosting evenly. Garnish the frosting with the chopped candy bar, then use the back of a metal spatula to lightly tap on the candy pieces to slightly embed them into the frosting. Refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.

# harlequin truffle brownies

**makes 12 large squares or 24 smaller bars**

The original French truffle was simply a roughly rolled hunk of chocolate ganache dusted in cocoa powder to emulate the coveted Black Périgord truffle mushroom. Today, almost every chocolatier gloms onto the name *truffle* to describe any chocolate candy in his or her collection. Consequently, I feel quite free to use the word in the title of this brownie, which is decadently dark and topped with a layer of chocolate ganache dusted with cocoa powder. The harlequin pattern on the cocoa powder is quite easy to make with a thin, sharp knife, and elevates this brownie to one I hope a French bistro would be proud to serve.

**brownie batter**

**Vegetable shortening for pan**

**3 sticks (12 ounces) unsalted butter**

**2 cups (12 ounces) 60% cacao bittersweet chocolate chips**

**6 large eggs, at room temperature**

**3 cups (1 pound 5 ounces) sugar**

**1 teaspoon salt**

**1 tablespoon pure vanilla extract**

**1¼ cups (5 ounces) cake flour**

**1 cup and 2 tablespoons (4.2 ounces) Dutch-processed unsweetened cocoa powder**

**special dark chocolate ganache**

**¾ cup (6 ounces) heavy whipping cream**

**1¼ cups (7.5 ounces) Hershey’s Special Dark Chocolate Chips**

**½ teaspoon pure vanilla extract**

**garnish**

**2 to 3 tablespoons Dutch-processed unsweetened cocoa powder**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and small whisk—no need to wash them—to use for the chocolate ganache.

**4** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 34 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature while preparing the ganache.

**5** To make the ganache, bring the cream just to a boil in the reserved small saucepan. Remove the pan from the heat and add the chocolate chips; shake the pan to cover the chips with the hot cream. Cover the pan tightly and let sit for 2 minutes, then gently blend together with a small whisk until the chocolate is incorporated and smooth. Add the vanilla and whisk briefly. Pour the ganache over the warm slab and spread evenly with a small offset spatula. Let sit at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#) and cutting it into 12 large squares.

**6** Place four cut brownies close together in a square shape on a sheet of parchment paper. This placement will ensure that most of the cocoa powder spreads onto the brownies, not the parchment. Using a medium strainer, sift the cocoa powder to evenly cover the top of each brownie. Working with one brownie at a time, pick it up and tap it sideways on the parchment paper to knock off the excess cocoa powder; you just want a fine coating. Use a thin chef’s (or paring) knife to lightly score diagonal lines about ¼ inch apart in one direction, and then repeat in the opposite direction, forming a diamond harlequin pattern. Repeat with the remaining brownies. Excess cocoa powder left on the parchment paper should be returned to the cocoa container for another use. For [refrigerated storage](#) (up to 2 weeks) and freezing guidelines.





## sea salt turtle pecan brownies

makes 12 large brownies

My husband loves those ubiquitous turtle candies, oozing with caramel, pecans, and chocolate, and every now and then (more than I should) I find myself buying “him” a box to enjoy. I decided to morph the flavors of one of my (oops, his) favorite candies into a brownie, since he finds my stash of turtle candies way too often. To correctly position the turtles on each brownie, you must decorate them after the brownies are cut, so allow plenty of time for them to bake and chill.

brownie batter

Vegetable shortening for pan

1¼ cups (6 ounces) pecan halves

2 sticks (8 ounces) unsalted butter

3 ounces unsweetened baking chocolate

1 cup (6 ounces) 60% cacao bittersweet chocolate chips

4 large eggs, at room temperature

1 cup (7 ounces) granulated sugar

1 packed cup (8 ounces) light brown sugar

¾ teaspoon salt

1½ teaspoons pure vanilla extract

1 cup (4.5 ounces) bleached all-purpose flour



**½ teaspoon baking powder**

**caramel layer**

**⅓ cup and 1 teaspoon (3 ounces) heavy whipping cream**

**2 tablespoons (1 ounce) unsalted butter**

**12 ounces (about 43) Kraft Traditional Caramels**

**2 tablespoons and 1 teaspoon bleached all-purpose flour**

**1 teaspoon pure vanilla extract**

**turtle bodies**

**2 teaspoons (0.03 ounce) canola oil**

**⅓ cup (3 ounces) 60% cacao bittersweet chocolate chips**

**garnish**

**1 to 2 teaspoons Maldon flaked sea salt**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Sprinkle the pecans out onto a quarter-sheet pan. Toast in the oven just until fragrant, about 5 minutes, then transfer the pan to a cooling rack. Maintain the oven temperature at 350°F.

**3** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**5** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined.

**6** Set aside 36 whole pecan halves to use later for the turtle heads, tails, and legs. Sprinkle the remaining pecans over the batter and fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 28 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack. Prepare the caramel layer while the brownie base is baking.

**7** To make the caramel layer, place the cream and butter in a 2-quart saucier or saucepan. Begin to melt the mixture over medium-low heat. Unwrap the caramels, and as each is unwrapped, add it to the mixture. Cook over medium-low heat, stirring occasionally with a silicone spatula, until the caramels are melted and completely smooth. Sift (or strain) the flour directly onto the mixture; stir in well. Increase the heat to medium-high and bring the mixture to a full boil, stirring constantly; boil for 30 seconds. Remove the pan from the heat and stir in the vanilla. Pour the caramel over the hot brownie slab and spread evenly with a small offset spatula. Let the slab sit at room temperature for at least 30 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For information on [removing and cutting the slab](#) into 12 large squares. Leave the cut brownies on the cutting board.

**8** To make the turtle bodies, place the oil and chocolate chips in a 1-cup Pyrex measuring cup. Microwave in 30-second intervals, stirring with a small, silicone spatula, until the chocolate is melted and smooth. Because the chocolate will set up quickly on the cool caramel, it's best to work with four brownies at a time when creating the turtles. To create the bodies, pour the chocolate into 3-inch ovals on the diagonal over four of the cut brownies. Immediately sprinkle sea salt only on the chocolate turtle bodies. Using the reserved toasted pecans, cut four pecan halves widthwise and place on each still warm chocolate turtle body to form the turtle heads and tails, slightly pushing the pecans into the chocolate. Cut eight pecan halves lengthwise to form four legs for each turtle and place in position. Repeat with the remaining brownies, forming twelve turtles. Refrigerate the brownies (still on the cutting board) for at least 30 minutes to set up the chocolate. For [refrigerated storage](#) (up to 2 weeks) and freezing guidelines.



## crème de la crème de menthe

makes 12 large squares or 24 smaller bars

I served these at a dinner party plated with a scoop of mint chocolate chip ice cream (garnished with a fresh mint leaf, of course) to rave reviews. Using the packaged Andes Crème de Menthe baking chips makes them a breeze to make, but if you can't find those, unwrap and chop up the individual candies. At Christmas I use a combination of the Andes Crème de Menthe and Peppermint Crunch baking chips inside the brownies as well as on top for a red and green holiday look.

brownie batter

Vegetable shortening for pan

2 sticks (8 ounces) unsalted butter

3 ounces unsweetened baking chocolate

1 cup (6 ounces) 60% cacao bittersweet chocolate chips

4 large eggs, at room temperature

1 cup (7 ounces) granulated sugar

1 packed cup (8 ounces) light brown sugar

$\frac{3}{4}$  teaspoon salt

1½ teaspoons pure vanilla extract

1 cup (4.5 ounces) bleached all-purpose flour

$\frac{1}{2}$  teaspoon baking powder

**1¼ cups (6 ounces) Andes Crème de Menthe baking chips**

**chocolate glaze**

**6 tablespoons (3 ounces) unsalted butter**

**1 tablespoon (0.08 ounce) light corn syrup**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**garnish**

**¼ cup (1.5 ounces) Andes Crème de Menthe baking chips**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and small whisk—no need to wash them—to use for the chocolate glaze.

**4** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the crème de menthe chips over the batter; fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 26 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes.

**5** To make the chocolate glaze, slice the butter into ½-inch slices. Place the butter slices and corn syrup in the reserved small saucepan and melt over the lowest setting. Meanwhile, place the chocolate chips in a 2-cup Pyrex measuring cup. Microwave the chips on high power for 90 seconds, whisk with the reserved small whisk, then microwave for an additional 15 seconds. Whisk again. Pour the melted butter mixture into the melted chocolate and whisk gently until combined and completely smooth. Pour the glaze over the warm brownie slab and spread evenly with a small offset spatula. Sprinkle the crème de menthe baking chips evenly over the glaze while it is still warm and soft. Let the slab sit at room temperature for at least 30 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (3 weeks) and freezing guidelines.

## barking toffee crunch brownies

**makes 12 large squares or 24 smaller bars**

**My husband, Don, is crazy about English toffee, which I attribute to the fact that his maternal grandparents were from a little town in Cornwall, England, called Mousehole. Learning how to make really good English toffee is on my to-do list, but for the time being, Heath Bits 'O Brickle Toffee Bits (found in the baking section) does quite nicely. The easy and delicious crunchy chocolate bark garnishing this brownie is one I make at Christmas to give as little thank you gifts to my customers at the Market. I break it into larger shards and package it in clear polypropylene bags. My customers come back year after year, so they either love me, the brownies, or the free Christmas bark. I'm thinking it's the brownies . . .**

**crispy bark**

**1½ teaspoons (0.02 ounce) canola oil**

**2 ounces premium white baking chocolate**

**1½ cups (8 ounces) 60% cacao bittersweet chocolate chips**

**¾ cup (0.06 ounce) puffed rice cereal, such as Rice Krispies**

**brownie batter**

**Vegetable shortening for pan**

**2 sticks (8 ounces) unsalted butter**

**3 ounces unsweetened baking chocolate**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**4 large eggs, at room temperature**

**1 cup (7 ounces) granulated sugar**

**1 packed cup (8 ounces) light brown sugar**

**¾ teaspoon salt**

**1½ teaspoons pure vanilla extract**

**1 cup (4.5 ounces) bleached all-purpose flour**

**½ teaspoon baking powder**

**1 (8-ounce) package English toffee baking bits, Heath Bits 'O Brickle Toffee Bits preferred**

**milk chocolate glaze**

**2½ tablespoons (0.09 ounce) canola oil**

**1 (10-ounce) package milk chocolate chips**

**1** To make the bark, line a half-sheet pan with parchment paper. Pour the oil into a 1-cup Pyrex measuring cup. Very finely chop the white chocolate; add it to the oil. Microwave on 50 percent power for 2 minutes. Stir with a small silicone spatula until the white chocolate is melted and completely smooth. Scrape the white chocolate into a resealable plastic sandwich bag and seal. Snip a very small (⅛-inch) corner off one side of the bag. Squeeze fine lines randomly over the parchment paper. Refrigerate the sheet pan until the chocolate is set, about 10 minutes.

**2** Bring a medium saucepan of water just to a boil. Place the bittersweet chocolate chips in a metal mixing bowl that will fit over the saucepan to form a double boiler. When the water comes to a boil, take the saucepan off the heat and place the mixing bowl over the hot water. Melt the chocolate chips until perfectly smooth, stirring occasionally with a silicone spatula. Stir in the rice cereal. Pour the mixture over the white chocolate and spread thinly with a small offset spatula. Refrigerate the pan while proceeding with the recipe.

**3** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**4** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**5** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**6** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter;

stir in with a silicone spatula until just combined. Sprinkle the toffee bits over the batter; fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 28 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for 15 minutes.

7 To make the milk chocolate glaze, bring a medium saucepan of water just to a boil. Place the canola oil and chocolate chips in a metal mixing bowl that will fit over the saucepan to form a double boiler. When the water comes to a boil, take the saucepan off the heat and place the mixing bowl over the hot water. Melt the chocolate chips until perfectly smooth, stirring occasionally with a silicone spatula. Pour the glaze over the warm brownie slab, then use a small offset spatula to spread the glaze evenly. Let the glazed slab cool at room temperature for at least 15 minutes.

8 Using the parchment paper, transfer the chilled bark to a cutting board and cut into triangles, ¾ to 1 inch to a side, or into random shards. Slightly embed the triangles (with the smooth white chocolate-streaked bottom side up) randomly into the warm glaze. After placement, the triangles will melt slightly into the milk chocolate glaze. Refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 3 weeks) and freezing guidelines.

## holy heavenly hash brownies

**makes 12 large squares or 24 smaller bars**

**I tried to duplicate the flavors of my favorite ice cream by topping this brownie with a layer of easy-to-make chocolate nougat garnished with mini-marshmallows, chopped almonds, and chocolate chips with a chocolate drizzle. I think the combination is, well, heavenly! There seems to be some debate over what nuts are used in a heavenly hash recipe (be it ice cream, fudge, or cake), but no recipe is written in stone, so if you have a preference for a different nut, by all means use it.**

**brownie batter**

**Vegetable shortening for pan**

**⅔ cup (3 ounces) roasted salted whole almonds**

**½ cup (3 ounces) semisweet chocolate chips**

**2 sticks (8 ounces) unsalted butter**

**3 ounces unsweetened baking chocolate**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**4 large eggs, at room temperature**

**1 cup (7 ounces) granulated sugar**

**1 packed cup (8 ounces) light brown sugar**

**¾ teaspoon salt**

**1½ teaspoons pure vanilla extract**

**1 cup (4.5 ounces) bleached all-purpose flour**

**½ teaspoon baking powder**

**chocolate nougat**

**4 tablespoons (2 ounces) unsalted butter**

**1 cup (7 ounces) sugar**

**¼ cup (2.2 ounces) evaporated milk**

**7.2 ounces (1½ cups) marshmallow creme, such as Fluff**

**½ cup (3 ounces) 60% cacao bittersweet chocolate chips**

**¼ teaspoon salt**

**1 teaspoon pure vanilla extract**

**½ teaspoon pure chocolate extract**

**topping**

**1½ cups (2 ounces) miniature marshmallows**

**¼ cup (1 ounce) roasted salted whole almonds**

**2 tablespoons (1 ounce) semisweet chocolate chips**

**chocolate drizzle**

**1 tablespoon (0.05 ounce) unsalted butter**

**1 teaspoon (0.02 ounce) light corn syrup**

**⅓ cup (1.5 ounces) semisweet chocolate chips**

**1 teaspoon very hot water**

1 To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

2 Cut the almonds in half widthwise and place in a small bowl with the semisweet chocolate chips. Set aside.

3 Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

4 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan—no need to wash it—to use for the chocolate drizzle.

5 Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the almonds and semisweet chocolate chips over the batter; fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 28 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then transfer the pan to the freezer to chill the slab while preparing the chocolate nougat.

6 To make the chocolate nougat, cut the butter into ½-inch-thick slices. Place the butter, sugar, and evaporated milk in a medium (1½ to 2-quart) saucepan. Cook over medium-low heat, stirring occasionally with a silicone spatula, until the butter is melted and the sugar is completely dissolved. Increase the heat to medium-high and bring the mixture to a boil, then lower the heat to the lowest setting and boil gently for 5 minutes, without stirring. Remove the pan from the heat and stir in the marshmallow creme until very well incorporated, then add in the chocolate chips, salt, and extracts, stirring vigorously until the mixture is well blended. Dollop the nougat over the chilled brownie slab and spread evenly with a small offset spatula.

7 To position the toppings, evenly place the marshmallows over the nougat, gently pressing to slightly embed them. Cut the almonds in half, then embed them in the nougat; repeat with the chocolate chips.



8 To make the chocolate drizzle, melt the butter and corn syrup over low heat in the reserved saucepan. Remove the pan from the heat and add the chocolate chips; stir with a small silicone spatula until the chocolate is melted and smooth. Stir in the hot water to thin it out. Use the spatula to drizzle thin, random stripes over the top of the brownie slab. Let the slab sit at room temperature for 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.



## mega mallo coconut brownies

makes 12 large squares or 24 smaller bars

When I was a child, my favorite candy treat was Boyer Mallo Cups, which have a yummy whipped marshmallow creme filling surrounded by milk chocolate and a hint of coconut. I hoarded the coin cards that were enclosed with each candy, and when the cards totaled five dollars, I sent them off to the Boyer company to get a free box of ten Mallo Cups. When my box of Mallo Cups arrived, I'm sure I was as excited as Ralphie in *A Christmas Story* when he received his Little Orphan Annie Decoder. I've used the snack-size Mallo Cups here, but they only seem to be available at Halloween. At other times of the year, I use fifteen full-size Mallo Cups. To enhance the Mallo Cup experience, I've tucked a little toasted coconut in the brownie batter and covered the top with a marbling of miniature marshmallows and a chocolate marshmallow glaze.

**brownie batter**

1 cup (2.8 ounces) unsweetened organic shredded coconut

1 (10-ounce) package snack-size Mallo Cups, or 15 regular-size Mallo Cups

**Vegetable shortening for pan**

2 sticks (8 ounces) unsalted butter

1½ cups (8 ounces) 60% cacao bittersweet chocolate chips

4 large eggs, at room temperature

**2 cups (14 ounces) sugar**

**¾ teaspoon salt**

**1½ teaspoons pure vanilla extract**

**¾ cup and 1 tablespoon (3.3 ounces) cake flour**

**¾ cup and 2 tablespoons (2.8 ounces) Dutch-processed unsweetened cocoa powder**

**1 (10-ounce) bag miniature marshmallows**

**chocolate marshmallow glaze**

**1¼ cups (7.5 ounces) semisweet chocolate chips**

**1 cup and 1 tablespoon (5 ounces) marshmallow creme, such as Fluff**

**2 tablespoons heavy whipping cream**

**optional garnish**

**2 to 3 tablespoons Kraft vanilla mallow bits**

**2 to 3 tablespoons miniature chocolate chips**

**1** To toast the coconut, adjust an oven rack to the middle level of the oven and preheat to 350°F. Spread the coconut out evenly on a quarter-sheet pan. Bake for 4 minutes, or until the coconut is a light golden brown color and fragrant. Unwrap the Mallo Cups while the coconut is toasting; place them in a bowl and set aside. Transfer the coconut pan to a cooling rack. Maintain the oven temperature at 350°F.

**2** To make the brownies, prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**3** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and small whisk—no need to wash them—to use later for the chocolate marshmallow glaze.

**5** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the toasted coconut over the batter; fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Push the Mallo Cups into the batter; do not place any within ½ inch of the pan sides. Use the offset spatula to cover the candy with the batter. Bake for 24 minutes, then remove the pan from the oven and sprinkle the marshmallows evenly over the brownie slab. Return the pan to the oven and bake an additional 5 minutes, or until the marshmallows are puffed. In the last 15 minutes of the brownie baking, prepare the chocolate marshmallow glaze; it must be ready but still warm after the brownie slab is removed from the oven with the puffed marshmallows.

**6** To make the chocolate marshmallow glaze, place the chocolate chips, marshmallow creme, and cream in the reserved saucepan. Place over medium-low heat and cook, stirring constantly with a silicone spatula, until the chips are melted and the mixture is smooth. Turn the heat off but leave the pan on the burner. As soon as the brownie pan is transferred to a cooling rack, immediately dollop the chocolate marshmallow glaze over the puffed marshmallows. Even out the glaze with a small offset spatula, and use it to swirl lightly through the marshmallows and chocolate to create a marbled effect. Immediately sprinkle on the mini mallow bits, and then sprinkle on the mini chocolate chips. Let the brownie slab sit at room temperature for 30 minutes, then refrigerate for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.



## rocky “road kill” brownies

makes 12 large squares or 24 smaller bars

Rocky Road is one of my favorite ice cream flavors. Whenever I open the carton, I grab a spoon and try to plunge it into the largest marshmallow ripple I can find. Sadly, marshmallows don't bake well in brownies; they just sort of melt and disappear. The good news is that they are fabulous baked lightly on top of brownies, so there's no more searching for elusive marshmallow ripples.

**brownie batter**

Vegetable shortening for pan

1 cup (4 ounces) chopped walnuts

2 sticks (8 ounces) unsalted butter

1½ cups (8 ounces) 60% cacao bittersweet chocolate chips

4 large eggs, at room temperature

2 cups (14 ounces) sugar

¾ teaspoon salt

1½ teaspoons pure vanilla extract

¾ cup and 1 tablespoon (3.3 ounces) cake flour

¾ cup and 2 tablespoons (2.8 ounces) Dutch-processed unsweetened cocoa powder

¾ cup (4 ounces) semisweet chocolate chips

1 (10-ounce) bag miniature marshmallows



- chocolate drizzle**
- 1 tablespoon (0.05 ounce) unsalted butter**
- 1 teaspoon (0.02 ounce) light corn syrup**
- ¼ cup (1.5 ounces) semisweet chocolate chips**
- 1 teaspoon very hot water**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Sprinkle the chopped walnuts onto a quarter-sheet pan. Toast in the oven just until fragrant, about 7 minutes, then transfer the pan to a cooling rack. Maintain the oven temperature at 350°F.

**3** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and whisk—no need to wash them—to use for the chocolate drizzle.

**5** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle ¾ cup of the walnuts and ½ cup of the semisweet chocolate chips over the batter; fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 24 minutes, then remove the pan from the oven and sprinkle the marshmallows evenly over the brownie slab. Return the pan to the oven and bake an additional 6 minutes, until the marshmallows are puffed. Transfer the pan to a cooling rack and immediately sprinkle the remaining chopped walnuts evenly on the marshmallows, then sprinkle on the remaining chocolate chips. Return the pan to the oven for 1 minute. Transfer the pan to a cooling rack.

**6** To make the chocolate drizzle, melt the butter and corn syrup over low heat in the reserved saucepan. Remove the pan from the heat and add the chocolate chips; stir with a small silicone spatula until the chocolate is melted and smooth. Stir in the hot water to thin it out. Use the spatula to drizzle thin, random stripes over the top of the brownie slab. Let the slab sit at room temperature for 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.

## spotted cow brownies

**makes 12 large squares or 24 smaller bars**

**This beautiful brownie is as fun to make as it is delicious, loaded with bittersweet chocolate chips and white chocolate chunks and a chocolate glaze with white “spots.” It’s always a big hit with kids, and often when parents ask their toddler what they would like, they point to this brownie. Do not substitute white chocolate baking chips for the baking squares; you will not get the desired taste or cowlike appearance in the brownies.**

- brownie batter**
- Vegetable shortening for pan**
- 2 sticks (8 ounces) unsalted butter**
- 3 ounces unsweetened baking chocolate**
- 1½ cups (9 ounces) 60% cacao bittersweet chocolate chips**
- 4.5 ounces premium white baking chocolate**
- 4 large eggs, at room temperature**
- 1 cup (7 ounces) granulated sugar**
- 1 packed cup (8 ounces) light brown sugar**
- ¾ teaspoon salt**
- 1½ teaspoons pure vanilla extract**
- 1 cup (4.5 ounces) bleached all-purpose flour**
- ½ teaspoon baking powder**

- chocolate glaze**
- 6 tablespoons (3 ounces) unsalted butter**
- 1 tablespoon (0.08 ounce) light corn syrup**
- 1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

- white chocolate spots**
- 1½ teaspoons canola oil**
- 1.5 ounces premium white baking chocolate**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with 1 cup (6 ounces) of the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**3** Place the remaining ½ cup of bittersweet chocolate chips in a small bowl. Chop the white chocolate into ½-inch chunks; add to the bowl. Set aside.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and small whisk—no need to wash them—to use for the chocolate glaze.

**5** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the white chocolate chunks and bittersweet chips over the batter; fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 26 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes.

**6** To make the chocolate glaze, slice the butter into ½-inch slices. Place the butter slices and corn syrup in the reserved small saucepan and melt over the lowest setting. Meanwhile, place the chocolate chips in a 2-cup Pyrex measuring cup. Microwave the chips on high power for 90 seconds, whisk with the reserved small whisk, then microwave for an additional 15 seconds. Whisk again. Pour the melted butter mixture into the melted chocolate and whisk gently until combined and completely smooth. Pour the glaze over the warm brownie slab and spread evenly with a small offset spatula. Immediately prepare the white chocolate spots.

**7** To make the spots, pour the oil into a 1-cup Pyrex measuring cup. Very finely chop the white chocolate; add it to the oil. Microwave on 50 percent power for 2 minutes. Stir with a small silicone spatula until the white chocolate is melted and completely smooth. Pour the white chocolate randomly into spots over the still warm glaze. Let the glazed slab sit at room temperature for at least 30 minutes, then refrigerate the pan for 7 to 8



hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 3 weeks) and freezing guidelines.

# tuxedo brownies

makes 12 large squares, 24 smaller bars, or sixty 1⅛-inch pieces

Like the name implies, this is one of my more elegant brownies. Although it is time consuming to cut the finished slab into 1⅛-inch squares, cleaning the knife carefully between each cut, I add this brownie to almost every bite-size brownie platter I make. Slowly biting through the glaze into that fluffy marshmallow frosting and then into the decadent brownie is a gastronomic experience not to be missed, and now you don't have to.

**brownie batter**

**Vegetable shortening for pan**

**2 sticks (8 ounces) unsalted butter**

**1½ cups (8 ounces) 60% cacao bittersweet chocolate chips**

**4 large eggs, at room temperature**

**2 cups (14 ounces) sugar**

**¾ teaspoon salt**

**1½ teaspoons pure vanilla extract**

**¾ cup and 1 tablespoon (3.3 ounces) cake flour**

**¾ cup and 2 tablespoons (2.8 ounces) Dutch-processed unsweetened cocoa powder**

**fluffy white frosting**

**8 tablespoons (3.2 ounces) white all-vegetable shortening**

**1 stick (4 ounces) unsalted butter, at room temperature**

**1 cup (4.8 ounces) marshmallow creme, such as Fluff**

**1 teaspoon pure vanilla bean paste or 2 teaspoons pure vanilla extract**

**1 teaspoon clear imitation vanilla extract**

**1¼ cups (5 ounces) confectioners' sugar**

**chocolate glaze**

**6 tablespoons (3 ounces) unsalted butter**

**1 tablespoon (0.08 ounce) light corn syrup**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**garnish**

**1 tablespoon white chocolate Callebaut Crispearls**

**1 tablespoon Valrhona Dark Chocolate Crunchy Pearls**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**4** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 26 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#).

**5** To make the fluffy white frosting, use a stand mixer fitted with the paddle attachment and beat together the shortening and butter on medium speed until well combined and completely smooth. Add the marshmallow creme and vanilla extracts to the mixing bowl and beat on medium-low speed until well combined. Add the confectioners' sugar (no need to sift) to the mixer bowl. Starting on low speed and gradually increasing to medium-high, beat until the mixture is fluffy, about 1 minute. Scrape down the sides of the bowl and beat again briefly. Dollop the frosting over the brownie slab and spread evenly with a small offset spatula. Place the slab (still on the cutting board) in the refrigerator while preparing the glaze.

**6** To make the chocolate glaze, slice the butter into ½-inch slices. Place the butter slices and corn syrup in a small saucepan and melt over the lowest setting. Meanwhile, place the chocolate chips in a 2-cup Pyrex measuring cup. Microwave the chips on high power for 90 seconds, whisk with a small whisk, then microwave for an additional 15 seconds. Whisk again. Pour the melted butter mixture into the melted chocolate and whisk gently until combined and completely smooth. Pour the glaze over the fluffy white frosting and spread evenly with a small offset spatula to completely cover the frosting. Garnish the warm glaze with the white and dark chocolate crisp candies. Refrigerate the slab (still on the cutting board) until the frosting is firm, at least 2 hours. For instructions on [cutting the slab](#), and for refrigerated storage (up to 3 weeks) and freezing guidelines.



## peanut buttercream brownies

makes 12 large squares or 24 smaller bars

I have more peanut butter brownies and blondies in my repertoire than any other flavor simply because people love the combination of chocolate and peanut butter. However I marry the two, it sells. Feel free to leave out the unwrapped mini peanut butter cups inside the brownie if you like; the peanut butter in the frosting and the drizzle is more than enough to provide a powerful peanut butter fix.

**brownie batter**

**Vegetable shortening for pan**

**2 sticks (8 ounces) unsalted butter**

**1½ cups (8 ounces) 60% cacao bittersweet chocolate chips**

**4 large eggs, at room temperature**

**2 cups (14 ounces) sugar**

**¾ teaspoon salt**

**1½ teaspoons pure vanilla extract**

**¾ cup and 1 tablespoon (3.3 ounces) cake flour**

**¾ cup and 2 tablespoons (2.8 ounces) Dutch-processed unsweetened cocoa powder**

**1 (8-ounce) bag unwrapped Reese's Minis peanut butter cups**

**peanut buttercream frosting**

**½ cup (4.5 ounces) creamy peanut butter**

**4 tablespoons (2 ounces) unsalted butter, at room temperature**

**⅛ teaspoon salt**

**2 cups (8 ounces) confectioners' sugar**

**3 tablespoons whole milk**

**1½ teaspoons vanilla extract**

**chocolate glaze**

**6 tablespoons (3 ounces) unsalted butter**

**1 tablespoon (0.08 ounce) light corn syrup**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**peanut butter drizzle**

**2 teaspoons (0.03 ounce) canola oil**

**⅓ cup (2 ounces) peanut butter–flavored baking chips, such as Reese's**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

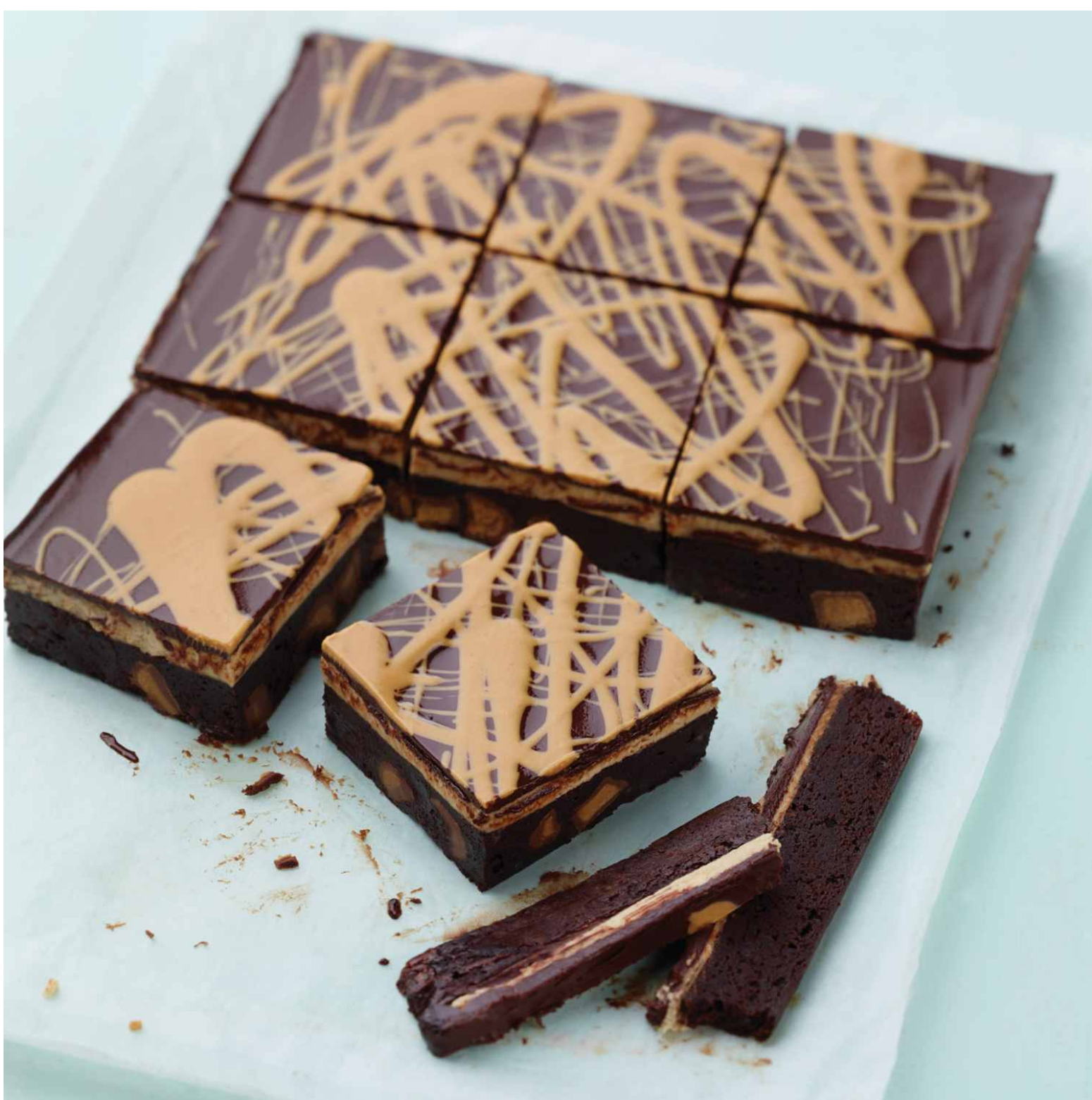
**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**4** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the mini peanut butter cups over the batter and fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 26 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#).

**5** To make the peanut buttercream frosting, place the peanut butter, butter, and salt in a small mixing bowl. Using a hand mixer, beat together until the mixture is perfectly smooth. Add the confectioners' sugar (no need to sift) to the bowl along with the milk and vanilla; beat until well blended and fluffy. Dollop the frosting over the brownie slab, then spread evenly with a small offset spatula. Refrigerate the brownie slab (still on the cutting board) while preparing the chocolate glaze.

**6** To make the chocolate glaze, slice the butter into ½-inch slices. Place the butter slices and corn syrup in the reserved small saucepan and melt over the lowest setting. Meanwhile, place the chocolate chips in a 2-cup Pyrex measuring cup. Microwave the chips on high power for 90 seconds, whisk with the reserved small whisk, then microwave for an additional 15 seconds. Whisk again. Pour the melted butter mixture into the melted chocolate and whisk gently until combined and completely smooth. Pour the glaze over the peanut buttercream frosting; spread evenly with a small offset spatula.

**7** To make the peanut butter drizzle, place the oil and peanut butter chips in a 1-cup glass (Pyrex) measuring cup. Microwave on 50 percent power for 2 minutes, then stir with a small silicone spatula until the chips are melted and completely smooth. Pour the mixture in a thin stream randomly over the warm chocolate glaze. Refrigerate the slab (still on the cutting board) until the peanut buttercream frosting and glaze are quite firm, at least 2 hours. For instructions on [cutting the slab](#), and for refrigerated (up to 3 weeks) and freezing guidelines.



## raspberry rapture brownies

makes 12 large squares or 24 smaller bars

The flavor combination of tart raspberries and decadent chocolate is one of my favorites, and anytime I spy the two paired on a dessert menu I'm on it. You will only need two tablespoons of the fresh raspberry sauce for the raspberry fluff frosting, but it's quick and easy to make, and the leftover sauce is perfect for garnishing the plates when serving the brownies. It can also be frozen for later use in a trifle or on ice cream, pancakes, angel food cake or, well, the list goes on and on.

**brownie batter**

Vegetable shortening for pan

2 sticks (8 ounces) unsalted butter

1½ cups (8 ounces) 60% cacao bittersweet chocolate chips

4 large eggs, at room temperature

2 cups (14 ounces) sugar

¾ teaspoon salt

1½ teaspoons pure vanilla extract

¾ cup and 1 tablespoon (3.3 ounces) cake flour

¾ cup and 2 tablespoons (2.8 ounces) Dutch-processed unsweetened cocoa powder

**raspberry sauce**

6 ounces frozen (unthawed) or fresh raspberries



- 1/3 cup (2.3 ounces) sugar
- 2 teaspoons cornstarch
- raspberry fluff frosting
- 1/4 cup (1.6 ounces) white all-vegetable shortening
- 4 tablespoons (2 ounces) unsalted butter, at room temperature
- 2 tablespoons Raspberry Sauce
- 1/2 teaspoon pure red raspberry extract (optional)
- 1 1/4 cups (6 ounces) marshmallow creme, such as Fluff
- 1/4 cup (1 ounce) confectioners' sugar
- chocolate glaze
- 6 tablespoons (3 ounces) unsalted butter
- 1 tablespoon (0.08 ounce) light corn syrup
- 1 cup (6 ounces) 60% cacao bittersweet chocolate chips
- garnish
- 2 tablespoons freeze-dried raspberries

1 To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

2 Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

3 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and whisk—no need to wash them—to use for the glaze.

4 Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 26 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#).

5 To make the raspberry sauce, combine the raspberries, sugar, and cornstarch in a 1-quart saucier or saucepan. Cover the pan tightly and cook over medium heat, stirring occasionally with a silicone spatula until the sugar dissolves, 8 to 10 minutes. Increase the heat to high and boil uncovered until the juices are thick and clear, stirring constantly with the spatula, about 2 minutes. Push the sauce through a medium-mesh strainer into a bowl, pressing on the berries with the spatula; discard the seeds. Transfer the strained sauce to a bowl and refrigerate, uncovered, for at least 15 minutes.

6 To make the frosting, place the shortening and butter in a small mixing bowl. Using a handheld electric mixer on medium speed, beat together until well combined and completely smooth. Add the raspberry sauce and raspberry extract, if using; beat on medium speed until combined. Add the marshmallow creme and beat on high speed until well incorporated. Add the confectioners' sugar (no need to sift) to the mixture. Beat (starting on low and increasing to high speed) until fluffy and smooth, about 2 minutes. Dollop the frosting over the brownie slab, then spread evenly with a small offset spatula. Refrigerate the brownie slab (still on the cutting board) while preparing the chocolate glaze.

7 To make the chocolate glaze, slice the butter into 1/2-inch slices. Place the butter slices and corn syrup in the reserved small saucepan and melt over the lowest setting. Meanwhile, place the chocolate chips in a 2-cup Pyrex measuring cup. Microwave the chips on high power for 90 seconds, whisk with the reserved small whisk, then microwave for an additional 15 seconds. Whisk again. Pour the melted butter mixture into the melted chocolate and whisk gently until combined and completely smooth. Pour the glaze over the raspberry fluff frosting. To make the garnish, pulse the raspberries briefly in a mini food processor, then sprinkle them evenly over the warm chocolate glaze. Refrigerate the slab (still on the cutting board) until the raspberry fluff frosting and glaze are quite firm, at least 2 hours. For instructions on [cutting the slab](#), and for refrigerated (up to 2 weeks) and freezing guidelines.

## espresso cacao nib coffee marshmallow brownies

makes 12 large squares or 24 smaller bars

When cacao nibs burst onto the baking scene (in the United States, almost exclusively from the Scharffen Berger Chocolate Maker), everyone wanted to include them in their desserts, and I was no exception. Cacao nibs are small pieces of cacao beans that have been roasted and hulled but not yet ground into the thick paste that is the basis for chocolate making. The first time I tried roasted cacao nibs I thought they tasted quite similar to roasted coffee beans, so I tended to use them in coffee-flavored brownies. I loved the little crunch they gave, but it bothered me that they were so bitter. Reluctantly, I abandoned the oh-so-cool nibs because I have a strict rule that every add-in (or add-on) ingredient must be one that I would enjoy on its own. Now that they have come out with sweetened cacao nibs, and even better, chocolate-covered cacao nibs, they are happily incorporated back into my baking repertoire.

- brownie batter
- Vegetable shortening for pan
- 2 teaspoons boiling water
- 2 tablespoons instant espresso powder
- 1 1/2 sticks (6 ounces) unsalted butter
- 1 cup (6 ounces) 60% cacao bittersweet chocolate chips
- 3 large eggs, at room temperature
- 1 1/2 cups (10.5 ounces) sugar
- 1/2 teaspoon salt
- 1 teaspoon pure vanilla extract
- 1/2 cup and 1 1/2 tablespoons (2.5 ounces) cake flour
- 1/2 cup and 1 tablespoon (2.1 ounces) Dutch-processed unsweetened cocoa powder
- coffee marshmallow layer
- 1 cup cold bottled spring water
- 3 tablespoons unflavored gelatin
- 2 cups (14 ounces) sugar
- 1/2 teaspoon salt
- 3/4 cup (9 ounces) light corn syrup

**2 teaspoons pure vanilla extract**

**2 teaspoons pure coffee extract**

**garnish**

**2 to 3 tablespoons organic chocolate-covered cacao nibs**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Add the 2 teaspoons of boiling water to the espresso powder; stir to dissolve. Set aside.

**3** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**5** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 20 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and cool at room temperature for at least 15 minutes, then place the pan in the freezer to chill the slab while preparing the coffee marshmallow layer.

**6** To make the coffee marshmallow layer, place ½ cup of the water in the bowl of a stand mixer fitted with the paddle attachment. Sprinkle the gelatin over the surface of the water; set aside. Sift (or strain) the sugar into a 1½- to 2-quart heavy saucepan. Add the salt, corn syrup, and the remaining ½ cup of water. Place over moderately low heat and stir occasionally until the sugar is dissolved, about 7 minutes. Increase the heat to medium-high and bring the mixture to a boil. Lower the heat slightly, cover the pan, and boil for 2 minutes to allow any sugar crystals on the sides of the saucepan to dissolve. Remove the pan lid and increase the heat to medium-high. Insert a candy thermometer into the mixture, and let the syrup boil without stirring until the temperature reaches 240°F.

**7** With the mixer on low speed, pour the syrup into the gelatin mixture. After all of the syrup has been added, gradually increase the speed to high and beat for 12 minutes. The sugar mixture is very hot—increase the mixer speed gradually so the syrup does not splash up out of the bowl. Reduce the speed to low and add the extracts. Increase the speed to high and beat an additional 4 minutes, until the mixture is lukewarm and the consistency of whipped marshmallow. Use a pastry scraper to dollop the slightly warm and thick marshmallow over the top of the brownie slab; quickly smooth the top with a small offset spatula. Sprinkle the top of the marshmallow with the chocolate-covered cacao nibs. Refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.

## cuppa-cappuccino brownies

**makes 12 large squares or 24 smaller bars**

I am not a coffee drinker, but I'm a regular at a local coffee shop just for the mocha crumb cake. For some reason I really like coffee-flavored desserts, and I tend to order them when I spy them on a menu. Maybe there's a coffee drinker in me just waiting to emerge. When I was developing this recipe, I experimented with both pure coffee extract and instant espresso powder to bring out the coffee flavor in the brownie. The instant espresso powder made the coffee flavor come through beautifully, but the tablespoon of water necessary to dissolve the espresso powder stripped the top of the brownie of that desirable shiny surface. No problem—you'll never see the brownie surface in the dazzling finished product.

**brownie batter**

**Vegetable shortening for pan**

**1 tablespoon boiling water**

**3 tablespoons (0.03 ounce) instant espresso powder**

**2 sticks (8 ounces) unsalted butter**

**3 ounces unsweetened baking chocolate**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**4 large eggs, at room temperature**

**1 cup (7 ounces) granulated sugar**

**1 packed cup (8 ounces) light brown sugar**

**¼ teaspoon salt**

**1 teaspoon pure vanilla extract**

**1 cup (4.5 ounces) bleached all-purpose flour**

**½ teaspoon baking powder**

**cinnamon cream cheese frosting**

**1 (8-ounce) package cream cheese, at room temperature**

**6 tablespoons (3 ounces) unsalted butter, at room temperature**

**¼ teaspoon salt**

**1½ cups (6 ounces) confectioners' sugar**

**1 teaspoon ground cinnamon**

**1 teaspoon pure vanilla extract**

**chocolate glaze**

**6 tablespoons (3 ounces) unsalted butter**

**1 tablespoon (0.08 ounce) light corn syrup**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**½ teaspoon pure coffee extract**

**white chocolate cinnamon drizzle**

**2 teaspoons (0.03 ounce) canola oil**

**1½ ounces premium white baking chocolate**

**¼ teaspoon ground cinnamon**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Add the tablespoon of boiling water to the espresso powder; stir to dissolve. Set aside.

- 3 Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.
- 4 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla and the dissolved espresso powder. You can set aside the saucepan—no need to wash it—to use for the chocolate glaze.
- 5 Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 26 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#).
- 6 To make the cinnamon cream cheese frosting, place the cream cheese, butter, and salt in a small mixing bowl. Using a hand mixer on high speed, beat the mixture until it is light and fluffy. Add the confectioners' sugar to the bowl (no need to sift) and beat until creamy and smooth. Add the cinnamon and vanilla and beat in until well combined. Dollop the frosting over the brownie slab and spread evenly with a small offset spatula. Refrigerate the slab (still on the cutting board) while preparing the chocolate glaze.
- 7 To make the chocolate glaze, slice the butter into ½-inch slices. Place the butter slices and corn syrup in the reserved small saucepan and melt over the lowest setting. Meanwhile, place the chocolate chips in a 2-cup Pyrex measuring cup. Microwave the chips on high power for 90 seconds, whisk with the reserved small whisk, then microwave for an additional 15 seconds. Whisk again. Pour the melted butter mixture into the melted chocolate and whisk gently until combined and completely smooth. Whisk in the coffee extract. Pour the glaze over the cinnamon cream cheese frosting and spread evenly with a small offset spatula.
- 8 To make the drizzle, pour the oil into a 1-cup Pyrex measuring cup. Very finely chop the white chocolate; add it to the oil. Microwave on 50 percent power for 2 minutes, then stir with a small silicone spatula until the white chocolate is melted and completely smooth. Stir in the ground cinnamon. Pour the white chocolate in a thin stream over the warm chocolate glaze in 1-inch parallel lines. Use a wire cake tester (or the tip of a sharp knife) to pull the white chocolate in the opposite direction back and forth through the glaze to create a pattern. Refrigerate the slab (still on the cutting board) until the cream cheese frosting and glaze are quite firm, at least 2 hours. For instructions on [cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.



# coo coo for coconut marshmallow brownies

makes 12 large squares or 24 smaller bars

I usually (make that always) have brownies in my refrigerator. When I was going through my handmade marshmallow phase, I found myself placing a slab of marshmallow on top of a brownie and thoroughly enjoying the combination; hence, the evolution of layering scratch brownies and marshmallow. Being a coconut freak, this is my favorite pairing, and truth be told, this is one of my all-time favorite brownies.

**brownie batter**

**½ cup (1.4 ounces) unsweetened organic shredded coconut**

**Vegetable shortening for pan**

**1½ sticks (6 ounces) unsalted butter**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**3 large eggs, at room temperature**

**1½ cups (10.5 ounces) sugar**

**½ teaspoon salt**

**1 teaspoon pure vanilla extract**

**½ cup and 1½ tablespoons (2.5 ounces) cake flour**

**½ cup and 1 tablespoon (2.1 ounces) Dutch-processed unsweetened cocoa powder**

**coconut marshmallow layer**

**1 cup cold bottled spring water**

**3 tablespoons unflavored gelatin**

**2 cups (14 ounces) sugar**

**½ teaspoon salt**

**¾ cup (9 ounces) light corn syrup**

**2 teaspoons pure vanilla extract**

**1 teaspoon clear vanilla extract**

**1 teaspoon coconut extract**

**garnish**

**½ cup (2 ounces) shredded sweetened coconut**

**1** To toast the unsweetened shredded coconut for the brownie batter, adjust an oven rack to the middle level of the oven and preheat to 350°F. Spread out the coconut evenly on a quarter-sheet pan. Bake for 4 minutes, until the coconut is very lightly browned and fragrant. Transfer the pan to a cooling rack. Maintain the oven temperature at 350°F. Reserve the pan—no need to wash it—to use later for toasting the sweetened coconut.

**2** To make the brownies, prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**3** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**5** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the toasted coconut over the batter; fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 20 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and cool at room temperature for at least 15 minutes, then place the pan in the freezer to chill the slab while preparing the coconut marshmallow. While the oven is still at 350°F, toast the sweetened coconut as follows. Spread the coconut out evenly on the reserved sheet pan. Toast for 5 minutes, then turn the coconut with a metal spatula. Toast in additional 2-minute intervals, until the coconut is nicely browned. Transfer the pan to a cooling rack.

**6** To make the coconut marshmallow layer, place ½ cup of the water in the bowl of a stand mixer fitted with the paddle attachment. Sprinkle the gelatin over the surface of the water; set aside. Sift (or strain) the sugar into a 1½-to 2-quart heavy saucepan. Add the salt, corn syrup, and the remaining ½ cup of water. Place over moderately low heat and stir occasionally until the sugar is dissolved, about 7 minutes. Increase the heat to medium-high and bring the mixture to a boil. Lower the heat slightly, cover the pan, and boil for 2 minutes to allow any sugar crystals on the sides of the saucepan to dissolve. Remove the pan lid and increase the heat to medium-high. Insert a candy thermometer into the mixture, and let the syrup boil without stirring until the temperature reaches 240°F.

**7** With the mixer on low speed, pour the syrup into the gelatin mixture. After all of the syrup has been added, gradually increase the speed to high and beat for 12 minutes. The sugar mixture is very hot—increase the mixer speed gradually so the syrup does not splash up out of the bowl. Reduce the speed to low and add the extracts. Increase the speed to high and beat an additional 4 minutes, until the mixture is lukewarm and the consistency of whipped marshmallow. Use a pastry scraper to dollop the slightly warm and thick marshmallow over the top of the brownie slab; quickly smooth the top with a small offset spatula. Sprinkle the top of the marshmallow with the toasted sweetened coconut. Refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.





## milk chocolate macadamia nut brownies

makes 12 large squares or 24 smaller bars

I used to buy raw, whole macadamia nuts and roast them to use in my brownies. One day I stumbled upon a bag of Mauna Loa Milk Chocolate Macadamias (found in the candy section of most stores), and I never looked back. It seemed only fitting to put them in a milk chocolate-based brownie topped with a milk chocolate glaze with a sprinkling of chopped dry-roasted macadamia nut pieces. Store any extra macadamia pieces in the refrigerator in an airtight container for the next use, unless you feel like munching.

**brownie batter**

**Vegetable shortening for pan**

**2 sticks (8 ounces) unsalted butter**

**2½ cups (1 pound) milk chocolate chips**

**4 large eggs, at room temperature**

**½ cup (3.5 ounces) granulated sugar**

**1 packed cup (8 ounces) light brown sugar**

**¾ teaspoon salt**

**1 teaspoon pure vanilla extract**

**1½ cups (6.8 ounces) bleached all-purpose flour**

**½ teaspoon baking powder**

**2 tablespoons Dutch-processed cocoa powder**

**1 (6-ounce) package milk chocolate–covered macadamia nuts, such as Mauna Loa Milk Chocolate Macadamias**

**milk chocolate glaze**

**2 tablespoons canola oil**

**1½ cups (8 ounces) milk chocolate chips**

**garnish**

**3 tablespoons dry-roasted macadamia nut pieces**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. Add the milk chocolate chips to the melted butter, stirring constantly with a small whisk until melted. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**4** Place the flour, baking powder, and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the chocolate-covered macadamia nuts over the batter; fold in until just combined. Dollop the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 30 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes before preparing the milk chocolate glaze.

**5** To make the milk chocolate glaze, bring a medium saucepan of water just to a boil. Place the canola oil and milk chocolate chips in a metal mixing bowl that will fit over the saucepan to form a double boiler. When the water comes to a boil, take the saucepan off of the heat and place the mixing bowl over the hot water. Stir with a small silicone spatula until the chocolate is melted and perfectly smooth. Pour the glaze evenly over the top of the warm brownie slab. Using a small offset spatula, spread the glaze evenly, then sprinkle with the chopped dry-roasted macadamia nuts. Let the glazed slab sit at room temperature for at least 30 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 3 weeks) and freezing guidelines.

## spicy cinnamon baja brownies

**makes 12 large squares or 24 smaller bars**

I especially enjoy cooking Mexican food in the summer—probably because my garden produces great tomatoes, jalapeños, and cilantro, or more likely, as an excuse to continue my pursuit of the perfect margarita. Regardless, I needed a Mexican cuisine-influenced brownie for a dessert, as my friends fully expect to have some sort of brownie when they come for dinner. When I was creating this one, I kept increasing the cayenne pepper with each try, and it took me four attempts to get the heat just right. My apologies in advance to the entire Hispanic community; I know brownies will never appear on your dessert menu alongside your fabulous flan, churros, and dulce de leche cake. I just borrowed a few of your traditional ingredients to make (in my mind) this brownie more fiesta-like.

**pine nut crunch**

**¾ cup (3.5 ounces) pine nuts**

**1 tablespoon (0.06) ounce egg white, at room temperature**

**2 tablespoons (1 ounce) granulated sugar**

**1 tablespoon (0.05 ounce) light brown sugar**

**¼ teaspoon ground cinnamon**

**⅞ teaspoon salt**

**brownie batter**

**Vegetable shortening for pan**

**3 sticks (12 ounces) unsalted butter**

**4.5 ounces unsweetened baking chocolate**

**1½ cups (9 ounces) 60% cacao bittersweet chocolate chips**

**6 large eggs, at room temperature**

**1½ cups (10.5 ounces) granulated sugar**

**1½ packed cups (12 ounces) light brown sugar**

**1 teaspoon salt**

**2 teaspoons pure vanilla extract**

**1½ cups (6.8 ounces) bleached all-purpose flour**

**¾ teaspoon baking powder**

**1½ teaspoons ground cinnamon**

**¾ and ⅞ teaspoon ground cayenne pepper**

**1 (10-ounce) bag Hershey's cinnamon baking chips**

**1** To make the pine nut crunch, adjust an oven rack to the middle level of the oven and preheat to 350°F. Place the pine nuts in a small, heavy saucepan. Toast the nuts over medium-low heat, tossing them often, until fragrant and very lightly toasted. Pour into a bowl and place in the freezer for 10 minutes to cool down the nuts. Line a half-sheet pan with a silicone baking mat. Place the tablespoon of egg white in a small mixing bowl; whisk until frothy. Add the toasted pine nuts and stir with a silicone spatula. Place the sugars, cinnamon, and salt in a small bowl; whisk to combine. Sprinkle the mixture over the nuts and stir in well. Turn the nuts out onto the sheet pan and spread into a thin layer with a small offset spatula. Bake for 13 minutes, then turn the nuts over with a metal spatula and spread out again. Continue baking until the nuts are fragrant and the sugar coating is caramelized, about another 5 minutes. Transfer the pan to a cooling rack. Let the nuts cool on the pan, separating them with your fingers as they cool. Set aside.

**2** To make the brownies, maintain the oven temperature at 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**3** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**5** Place the flour, baking powder, cinnamon, and cayenne in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the cinnamon chips over the batter and stir in until just combined.

Pour the batter into the prepared pan and spread evenly with a small offset spatula. Sprinkle the pine nut crunch evenly over the batter. Bake for 38 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 3 weeks) and freezing guidelines.

# s’more galore brownies

makes 12 large squares

There are two kinds of people in the world—those who love s’mores and those who don’t. Of course I love them, but oddly, I married a man who would never consider eating one. We’ve enjoyed a long, happy marriage in spite of this disparity. This galore-ious brownie is made with a handmade graham cracker crust that requires a pan with a removable bottom to roll out the dough, but I’ve included a traditional ground graham cracker crust recipe for those who don’t have the pan. The crust is topped with layers of rich brownie and handmade marshmallow. For the “true s’more” experience, take a blowtorch and toast the marshmallow, preferably “à la minute,” at the time of serving and not before. Then top with a chocolate candy, which by tradition (or strategic marketing) should be made by Hershey’s.

handmade graham cracker crust dough

1½ sticks (6 ounces) unsalted butter, at room temperature

3 packed tablespoons (1.5 ounces) dark brown sugar

3 tablespoons (1.5 ounces) granulated sugar

½ teaspoon salt

3 tablespoons (2.3 ounces) dark corn syrup

1½ cups (6.8 ounces) all-purpose unbleached flour

⅓ cup and 2 tablespoons (2 ounces) whole wheat flour

¼ and ⅓ teaspoons baking soda

½ teaspoon ground cinnamon

brownie batter

Vegetable shortening for pan

1½ sticks (6 ounces) unsalted butter

1 cup (6 ounces) 60% cacao bittersweet chocolate chips

3 large eggs, at room temperature

1½ cups (10.5 ounces) sugar

½ teaspoon salt

1 teaspoon pure vanilla extract

½ cup and 1½ tablespoons (2.5 ounces) cake flour

½ cup and 1 tablespoon (2.1 ounces) Dutch-processed unsweetened cocoa powder

vanilla marshmallow layer

⅓ cup cold bottled spring water

2 tablespoons unflavored gelatin

1⅓ cups (9.3 ounces) sugar

¼ teaspoon salt

½ cup (6 ounces) light corn syrup

2 teaspoons pure vanilla extract

1 teaspoon clear vanilla extract

garnish

12 chocolate candies, such as Hershey or Ghirardelli Squares

- 1 To make the crust, using a stand mixer fitted with the paddle attachment, beat the butter, sugars, salt, and corn syrup on medium speed until light and fluffy, about 2 minutes. Place the flours, baking soda, and cinnamon in a small mixing bowl; whisk together to combine. On low speed, add the flour mixture to the mixer bowl and beat until just combined. Remove the bowl and paddle from the mixer stand and thoroughly fold the dough with a silicone spatula to combine well. Turn the dough out onto a large piece of plastic wrap. Using the plastic wrap, push the dough together to combine and incorporate any loose crumbs, then form into a large rectangle, about 5½ by 7 inches. Wrap the dough tightly in the plastic wrap and refrigerate for at least 1 hour.
- 2 Using a 9 by 13-inch baking pan with a removable bottom, draw a rectangle on a sheet of parchment paper by removing the bottom piece and tracing around it; cut out the parchment rectangle. Grease the bottom of the pan only with vegetable shortening. Place the pan bottom on a large sheet of newspaper; cover the greased bottom with the parchment square. Place the chilled dough on the parchment paper, then cover the dough with a large sheet of wax paper. Using a rolling pin, roll the dough out to the size of the pan bottom. Trim off the excess dough and place the pan bottom back into the sides of the pan. Use the dough trimmings to fill in any empty or thin areas in the dough crust, and use a small offset metal spatula to smooth the dough scraps into place. Place the pan in the refrigerator to chill the dough for at least 1 hour before baking. Adjust an oven rack to the middle level of the oven and preheat to 350°F. Bake for 22 minutes, until the top is browned and just firm. Transfer the pan to a wire cooling rack. Maintain the oven temperature at 350°F.
- 3 To make the brownies, cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.
- 4 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.
- 5 Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter over the Graham cracker crust and spread evenly with a small offset spatula. Bake for 26 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and cool at room temperature for at least 15 minutes, then place the pan in the refrigerator to chill the slab while preparing the handmade marshmallow.
- 6 To make the vanilla marshmallow layer, place ⅓ cup of the water in the bowl of a stand mixer fitted with the paddle attachment. Sprinkle the gelatin over the surface of the water; set aside. Sift (or strain) the sugar into a 1½-to 2-quart heavy saucepan. Add the salt, corn syrup, and the remaining ⅓ cup of water. Place over moderately low heat and stir occasionally until the sugar is dissolved, about 7 minutes. Increase the heat to medium-high and bring the mixture to a boil. Lower the heat slightly, cover the pan, and boil for 2 minutes to allow any sugar crystals on the sides of the saucepan to dissolve. Remove the pan lid and increase the heat to medium-high. Insert a candy thermometer into the mixture, and let the syrup boil without stirring until the temperature reaches 240°F.
- 7 With the mixer on low speed, pour the syrup into the gelatin mixture. After all of the syrup has been added, gradually increase the speed to high and beat for 12 minutes. The sugar mixture is very hot—increase the mixer speed gradually so the syrup does not splash up out of the bowl.



Reduce the speed to low and add the vanilla extracts. Increase the speed to high and beat an additional 4 minutes, until the mixture is lukewarm and the consistency of whipped marshmallow. Use a pastry scraper to dollop the slightly warm and thick marshmallow over the top of the brownie slab; quickly smooth the top with a small offset spatula. Let the slab cool at room temperature for 30 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#) and cutting it into 12 large squares. If desired, toast the top of each brownie by quickly moving a blowtorch back and forth over the marshmallow until lightly browned. After the marshmallow cools, garnish the top of each brownie with a chocolate candy. For instructions on [refrigerated storage](#) (up to 2 weeks) and freezing guidelines.

alternative graham cracker crust recipe

**Vegetable shortening for pan**

**9 tablespoons (4.5 ounces) unsalted butter**

**3 cups fine crumbs (7.5 ounces) original graham crackers (about 13½ crackers)**

**3 tablespoons sugar**

**¼ teaspoon salt**

**1 teaspoon ground cinnamon**

**1** To make the crust, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter into 1-inch chunks. In a small, heavy saucepan, melt the butter pieces over the lowest setting. Remove the pan from the heat and set aside.

**3** Break up the graham crackers into 1-inch pieces directly into the bowl of a food processor, then add the sugar, salt, and cinnamon; pulse to process into fine crumbs. Pour the melted butter over the crumb mixture and pulse just to combine. Pour the crumb mixture into the prepared pan and shake to even out; then use a metal spatula to firmly press and flatten the mixture. Bake for 12 minutes, until the crust is firm.



**snickering brownies**



makes 12 large squares or 24 smaller bars

How can you possibly make a winning combination of peanut butter-flavored nougat, caramel, peanuts, and chocolate (a.k.a., the Snickers bar) even better? Stack it on top of a dark, rich brownie, and that's what I've done here. There are several steps to this brownie, but each is quite easy and the end result is so worth it! I am always emphasizing the importance of using quality ingredients, so try to use gourmet salted Virginia peanuts. I'm not suggesting this simply because I live in Virginia; you'll find that many non-Virginia chefs recommend them as well.

**brownie batter**

**Vegetable shortening for pan**

**1½ sticks (6 ounces) unsalted butter**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**3 large eggs, at room temperature**

**1½ cups (10.5 ounces) sugar**

**½ teaspoon salt**

**1 teaspoon pure vanilla extract**

**½ cup and 1½ tablespoons (2.5 ounces) cake flour**

**½ cup and 1 tablespoon (2.1 ounces) Dutch-processed unsweetened cocoa powder**

**peanut butter nougat**

**4 tablespoons (2 ounces) unsalted butter**

**1 cup (7 ounces) granulated sugar**

**¼ cup (2.2 ounces) evaporated milk**

**1½ cups (7.2 ounces) marshmallow creme, such as Fluff**

**¼ cup (2.2 ounces) creamy peanut butter**

**¼ teaspoon salt**

**1 teaspoon pure vanilla extract**

**caramel-peanut layer**

**⅓ cup and 1 teaspoon (3 ounces) heavy whipping cream**

**2 tablespoons (1 ounce) unsalted butter**

**12 ounces (about 43) Kraft Traditional Caramels**

**2 tablespoons and 1 teaspoon bleached all-purpose flour**

**1 teaspoon pure vanilla extract**

**1 cup and 2 tablespoons (4.5 ounces) large salted gourmet peanuts (preferably Virginia)**

**mixed chocolate glaze**

**2 tablespoons canola oil**

**⅔ cup (4 ounces) 60% cacao bittersweet chocolate chips**

**⅔ cup (4 ounces) milk chocolate chips**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**4** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 21 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and cool at room temperature for at least 15 minutes, then place the pan in the freezer to chill the slab while preparing the peanut butter nougat.

**5** To make the peanut butter nougat, cut the butter into ½-inch-thick slices. Place the butter, sugar, and evaporated milk in a medium (1½- to 2-quart) saucepan. Cook over medium-low heat, stirring occasionally with a silicone spatula, until the butter is melted and the sugar is completely dissolved. Increase the heat to medium-high and bring the mixture to a boil, then lower the heat to low and boil gently for 5 minutes, without stirring. Remove the pan from the heat and stir in the fluff until very well incorporated, then stir in the peanut butter, salt, and vanilla, stirring vigorously until the mixture is well blended. Dollop the nougat over the chilled brownie slab and spread evenly with a small offset spatula. Place the pan in the refrigerator while preparing the caramel-peanut layer.

**6** To make the caramel-peanut layer, place the cream and butter in a 2-quart saucier or saucepan. Begin to melt the mixture over medium-low heat. Unwrap the caramels, and as each is unwrapped, add it to the mixture. Cook over medium-low heat, stirring occasionally with a silicone spatula, until the caramels are melted and completely smooth. Sift (or strain) the flour directly onto the mixture; stir in well. Increase the heat to medium-high and bring the mixture to a full boil, stirring constantly; boil for 30 seconds. Remove the pan from the heat and stir in the vanilla. Sprinkle the peanuts evenly over the nougat layer, then pour the caramel over the nuts and spread evenly with a small offset spatula.

**7** To make the mixed chocolate glaze, bring a medium saucepan of water just to a boil. Place the canola oil, bittersweet chocolate chips, and milk chocolate chips in a metal mixing bowl that will fit over the saucepan to form a double boiler. When the water comes to a boil, take the saucepan off the heat and place the mixing bowl over the hot water. Melt the chocolate chips, stirring occasionally with a silicone spatula, until all of the chips are melted and smooth. Pour the glaze over the caramel layer. Using a small offset spatula, spread the glaze evenly. Let the glazed slab sit at room temperature for at least 30 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.



## whopping malted milk ball brownies

makes 12 large squares or 24 smaller bars

When I was a child I just didn't like malted milk balls—it had something to do with the texture when you bit into them. I ignored them until one year at the Fancy Food Show in New York I tasted a malted milk ball gelato that was up for an award. The crunch and flavor from the malted milk balls in the gelato was just terrific, and as soon as I came home I developed my own ice cream version. The malted milk balls retain their crunch in this milk chocolate-based brownie topped with a malted milk glaze, more malted milk balls, and a milk chocolate drizzle. Since my conversion, don't be surprised if you see me at a movie theater munching on a box of Whoppers, and no, I'm not sharing.

brownie batter

Vegetable shortening for pan

1 (5-ounce) box malted milk ball candies, such as Whoppers

2 sticks (8 ounces) unsalted butter

3½ cups (1 pound 4 ounces) milk chocolate chips

4 large eggs, at room temperature

½ cup (3.5 ounces) granulated sugar

1 packed cup (8 ounces) light brown sugar

¾ teaspoon salt

1 teaspoon pure vanilla extract

1½ cups (6.8 ounces) bleached all-purpose flour

**½ teaspoon baking powder**

**2 tablespoons natural unsweetened cocoa powder**

**malted milk glaze**

**4 tablespoons (2 ounces) unsalted butter, at room temperature**

**⅓ cup (1.4 ounces) plain malted milk powder, such as Carnation**

**2 cups (8 ounces) 10x confectioners' sugar**

**1½ teaspoons vanilla extract**

**⅛ teaspoon salt**

**2 tablespoons (1.2 ounces) whole milk**

**garnish**

**⅔ cup (2.5 ounces) malted milk ball candies, such as Whoppers**

**milk chocolate drizzle**

**1½ teaspoons (0.02 ounce) canola oil**

**¼ cup (2 ounces) milk chocolate chips**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Use a sharp chef's knife to cut ⅓ cup of the malted milk balls in half. Set aside.

**3** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. Add 2⅔ cups (1 pound) of the milk chocolate chips to the melted butter, stirring constantly with a small whisk until melted. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**5** Place the flour, baking powder, and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the cut malted milk balls and the remaining ⅔ cup of milk chocolate chips over the batter; fold in until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 33 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes. Refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#).

**6** To make the malted milk glaze, place the butter and malted milk powder in a small mixing bowl. Using a handheld electric mixer on medium speed, beat together until well combined. Add the confectioners' sugar (no need to sift), vanilla, salt, and milk to the bowl and beat, starting on low and increasing to high, until well combined and smooth. Dollop the glaze over the chilled brownie slab and spread evenly with a small offset spatula. Chop the remaining malted milk balls in half and place them evenly (some cut side up, some cut side down) over the glaze, then use your fingertips to slightly embed them into the glaze.

**7** To make the milk chocolate drizzle, pour the oil into a 1-cup Pyrex measuring cup; add the milk chocolate chips. Microwave on 50 percent power for 2 minutes. Stir with a small silicone spatula until the milk chocolate is melted and completely smooth. Using the spatula, drizzle thin, random stripes over the top of the brownie slab. Let the drizzle cool at room temperature for 15 minutes, then refrigerate the slab (still on the cutting board) until the glaze is firm, at least 2 hours. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.





## faux-germanic chocolate brownies

makes 12 large squares or 24 smaller bars

In spite of the name, German's Sweet Chocolate (or "German" Chocolate Cake) did not originate in Germany. Samuel German, an employee of the Walter Baker & Company, developed the dark baking chocolate in 1852, and the chocolate bar was given his name. The first published recipe for German's Chocolate Cake was printed in a Dallas newspaper in 1957, and the cake quickly gained popularity. As it was printed in other newspapers, the possessive form (German's) was dropped. I once worked with a charming chef named Melvin, and one day I asked him what was his favorite dessert. Without hesitation he answered German Chocolate Cake. I like to think that Melvin would especially enjoy these brownies.

**brownie batter**

**Vegetable shortening for pan**

**2 sticks (8 ounces) unsalted butter**

**2 ounces unsweetened baking chocolate**

**1½ bars (6 ounces) German's Sweet Chocolate**

**4 large eggs, at room temperature**

**1 cup (7 ounces) granulated sugar**

**½ cup, packed (4 ounces) light brown sugar**

**½ teaspoon salt**

**1½ teaspoons pure vanilla extract**

**1 cup (4.5 ounces) bleached all-purpose flour**

**½ teaspoon baking powder**

**german chocolate frosting**

**1 cup (4 ounces) chopped pecans**

**1 cup (4 ounces) shredded sweetened coconut**

**1 stick (4 ounces) unsalted butter**

**1 cup (11 ounces) sweetened condensed milk**

**4 large egg yolks**

**¼ teaspoon salt**

**1 teaspoon pure vanilla extract**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.



**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened and the sweet chocolate into ¼-inch pieces and add to the melted butter. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**4** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 24 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack.

**5** To make the German chocolate frosting, toast the pecans and coconut while the oven is still hot. Sprinkle the chopped pecans and coconut onto a half-sheet pan. Bake for 7 minutes, until the pecans are fragrant and very lightly toasted. Transfer the pan to a cooling rack.

**6** Cut the butter into ¼-inch slices. Place the butter slices in a 2-quart saucier or saucepan. Add the condensed milk and egg yolks. Cook over medium-low heat, stirring with a silicone spatula, until the butter is melted. Increase the heat to medium-high and bring the mixture to a low boil, stirring vigorously, and cook for 2 minutes until the mixture has thickened to the consistency of pudding. Remove the pan from the heat and stir in the salt, vanilla, pecans, and coconut. Dollop the frosting over the top of the brownie slab and spread evenly with a small offset spatula. Refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.

## cookies ’n’ cream extreme brownies

**makes 12 large squares or 24 smaller bars**

**Who wouldn’t love a decadent chewy brownie topped with fluffy vanilla frosting and topped with crunchy chocolate cookies? No one in my immediate circle of friends would object to that at all. I don’t like crumbs on my frosting, so mini chocolate sandwich cookies work beautifully for the garnish and add a delightful crunchy bite. If you’re at all like me, don’t buy your mini cookies too far in advance of making this brownie. Once I crack open that pouch, they just seem to disappear . . .**

**brownie batter**

**Vegetable shortening for pan**

**2 sticks (8 ounces) unsalted butter**

**1½ cups (8 ounces) 60% cacao bittersweet chocolate chips**

**4 large eggs, at room temperature**

**2 cups (14 ounces) sugar**

**¾ teaspoon salt**

**1½ teaspoons pure vanilla extract**

**¾ cup and 1 tablespoons (3.3 ounces) cake flour**

**¾ cup and 2 tablespoons (2.8 ounces) Dutch-processed unsweetened cocoa powder**

**15 (from 2 [8.5-ounce] packages) White Fudge Covered Oreos ([see Note](#))**

**fluffy white frosting**

**8 tablespoons (3.2 ounces) white all-vegetable shortening**

**1 stick (4 ounces) unsalted butter, at room temperature**

**1 cup (4.8 ounces) marshmallow creme, such as Fluff**

**1 teaspoon pure vanilla bean paste or 2 teaspoons pure vanilla extract**

**1 teaspoon clear imitation vanilla extract**

**1¼ cups (5 ounces) confectioners’ sugar**

**cookie garnish**

**1¼ cups (or more) Oreo Mini Chocolate Sandwich Cookies**

**chocolate drizzle**

**2 tablespoons (1 ounce) unsalted butter**

**2 teaspoons (0.04 ounce) light corn syrup**

**½ cup (3 ounces) semisweet chocolate chips**

**2 teaspoons very hot water**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**4** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Push the White Fudge Covered Oreos into the batter; do not place any within ½ inch of the pan sides. Use the offset spatula to cover the cookies with the batter. Bake for 28 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#).

**5** To make the fluffy white frosting, use a stand mixer fitted with the paddle attachment, and beat together the shortening and butter on medium speed until well combined and completely smooth. Add the marshmallow creme and the vanilla extracts to the mixing bowl and beat on medium-low speed until well combined. Add the confectioners’ sugar (no need to sift) to the mixer bowl. Starting on low speed and gradually increasing to medium-high, beat until the mixture is fluffy, about 1 minute. Scrape down the sides of the bowl and beat again briefly. Dollop the frosting over the brownie slab and spread evenly with a small offset spatula, then immediately garnish with the mini Oreos, slightly embedding them into the frosting with your fingertips.

**6** To make the chocolate drizzle, melt the butter and corn syrup over low heat in a small, heavy saucepan. Remove the pan from the heat and add the chocolate chips; stir with a small silicone spatula until the chocolate is melted and smooth. Stir in the hot water to thin out. Using the spatula, drizzle random stripes liberally over the top of the brownie slab. Refrigerate the slab (still on the cutting board) until the frosting is quite firm, at least 2 hours. For instructions on [cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.

note:

**This is a limited edition cookie, available from mid November through the early winter months. Substitute regular Oreos when mini Oreos are not available.**



## connie's today show peanut butter cup brownies

makes 12 large squares or 24 smaller bars

When I'm in the kitchen, I like to listen to either the TV or radio (preferably NPR) for background fodder as I'm cooking. One day on the *Today* show, Hoda Kotb held up a package of brownies she'd bought at a grocery store as one of her favorite things that she likes to share with viewers. I made a mental note that my brownies looked a lot better, and one day I would send her some. About six months later I did, and I hoped I would get a reply from Hoda, maybe with an autographed picture. Instead, I had an email from the producer asking me if I would like to come on the show to do a cooking segment. I was thrilled, and in July 2012, some friends and I went to New York and had a blast with my 15 minutes of fame. One of the results of that appearance, however, is that I always have people at my booth asking for the *Today* show brownie, so as much as I like to change up my selection, this is one I always have to bring.

Vegetable shortening for pan

1 (12-ounce) package miniature peanut butter cups

3 sticks (12 ounces) unsalted butter

4½ ounces unsweetened baking chocolate

1½ cups (9 ounces) 60% cacao bittersweet chocolate chips

6 large eggs, at room temperature

1½ cups (10.5 ounces) granulated sugar

1½ packed cups (12 ounces) light brown sugar

1 teaspoon salt

1 tablespoon pure vanilla extract

**1½ cups (6.8 ounces) bleached all-purpose flour**

**¾ teaspoon baking powder**

**2 tablespoons (0.07 ounce) coarsely chopped salted peanuts**

**¼ cup (1 ounce) milk chocolate chips**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Unwrap the peanut butter cups; set aside.

**3** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**5** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Push the peanut butter cups into the batter; do not place any within ½ inch of the pan sides. Use the offset spatula to cover the candy with the batter. Sprinkle the chopped peanuts over the batter, then place the milk chocolate chips evenly on the batter. Bake for 35 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 3 weeks) and freezing guidelines.



**chocolate amaretto cheesecake brownies**



makes 12 large squares or 24 smaller bars

Here’s another holdover from my days of working in a restaurant. I used to serve this brownie with a large dollop of Amaretto-spiked whipped cream and a dusting of finely ground candied almonds. Here I’ve used amaretti cookies, which are available in most Italian grocery stores. Yes I know, you’re only using a tiny amount of the cookies for the garnish, but the leftovers are great to nibble on or grind up to use in a cheesecake crust. You may be tempted to add almonds to the brownie itself (as I tried once), but I would advise against it. The textural pleasure of biting into a ganache-covered cheesecake brownie shouldn’t be disrupted by a large crunchy nut. I’ve included my recipe for Amaretto Whipped Cream for those who want to gild the lily.

**brownie batter**

**Vegetable shortening for pan**

**2 sticks (8 ounces) unsalted butter**

**1½ cups (8 ounces) 60% cacao bittersweet chocolate chips**

**4 large eggs, at room temperature**

**2 cups (14 ounces) sugar**

**¾ teaspoon salt**

**1½ teaspoons pure vanilla extract**

**¾ cup and 1 tablespoon (3.3 ounces) cake flour**

**¾ cup and 2 tablespoons (2.8 ounces) Dutch-processed unsweetened cocoa powder**

**chocolate amaretto cheesecake batter**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**2 (8-ounce) packages cream cheese, at room temperature**

**1 cup (7 ounces) sugar**

**½ teaspoon salt**

**2 large eggs, at room temperature**

**¼ cup (1 ounce) Dutch-processed unsweetened cocoa powder**

**2 tablespoons bleached all-purpose flour**

**½ teaspoon pure vanilla extract**

**⅞ teaspoon pure almond extract**

**2 tablespoons Amaretto liqueur**

**chocolate almond ganache**

**¾ cup (6 ounces) heavy whipping cream**

**1¼ cups (7.5 ounces) bittersweet or semisweet chocolate chips**

**⅞ teaspoon pure almond extract**

**garnish**

**¼ cup (0.04 ounce) coarsely ground amaretti cookies, such as Lazzaroni Amaretti Cookie Snaps**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and small whisk—no need to wash them— to use for the chocolate ganache.

**4** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 25 minutes. While the brownie base is baking, prepare the chocolate Amaretto cheesecake batter.

**5** To make the chocolate Amaretto cheesecake batter, place the chocolate chips in a 2-cup Pyrex measuring cup. Microwave the chips on high power for 90 seconds, stir with a small silicone spatula, then microwave for an additional 15 seconds. Stir until the chocolate is melted and smooth. Set aside to cool at room temperature.

**6** Cut the cream cheese into 1-inch slices and place in the bowl of a stand mixer fitted with the paddle attachment. Beat on medium speed for 2 to 3 minutes, until perfectly smooth. Slowly add the sugar and salt; beat for an additional 2 to 3 minutes. On medium-low speed, add the eggs, one at a time, beating until just combined. Scrape down the sides of the bowl and beat again briefly. Remove the bowl and paddle from the mixer stand.

**7** Place the cocoa powder and flour in the small mixing bowl; whisk to combine. Sift (or strain) the cocoa powder and flour directly onto the cheesecake batter. Return the bowl and paddle to the stand and beat on the lowest speed until just combined; scrape down the sides of the bowl. On medium-low speed add the melted chocolate, and then the extracts and Amaretto; beat on low speed until just combined. Remove the bowl and paddle from the mixer stand and fold the batter thoroughly with a silicone spatula to ensure that the batter on the bottom of the bowl is well incorporated and smooth.

**8** After the brownie base has baked for 25 minutes, transfer the pan to a cooling rack. Pour the cheesecake batter evenly over the hot brownie base and spread evenly with a small offset spatula. Bake an additional 20 minutes, until the cheesecake layer is firm and set. The cheesecake layer will look baked around the edges and have tiny cracks; the rest will appear shiny. Transfer the pan to a cooling rack and let cool at room temperature for 15 minutes.

**9** To make the chocolate almond ganache, bring the cream just to a boil in the reserved small saucepan. Remove the pan from the heat and add the chocolate chips; shake the pan to cover the chips with the hot cream. Cover the pan tightly and let sit for 2 minutes, then gently blend together with the small whisk until the chocolate is incorporated and smooth. Add the almond extract and whisk briefly. Pour the ganache over the warm brownie slab and spread evenly with a small offset spatula. Finely grind the Amaretti cookies in a mini food processor and sprinkle over the warm ganache. Let sit at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines. If desired, serve with a dollop of Amaretto-flavored whipped cream, which should be made right before serving.

**amaretto whipped cream**

**2 cups heavy whipping cream**

**8 tablespoons (2 ounces) confectioners' sugar**

**3 tablespoons (1.5 ounces) Amaretto liqueur**

**1** To make the Amaretto whipped cream, place all of the ingredients in the (preferably well-chilled) bowl of a stand mixer fitted with the whisk attachment. Starting on low speed and gradually increasing to high, beat until the cream holds soft peaks.



# raspberry ripple cheesecake brownies

makes 12 large squares or 24 smaller bars

I think cheesecake and brownies rank high on most people’s list of favorite desserts, so why not combine the two? Just to send this brownie over the top, I added ripples of fresh raspberry sauce to the cheesecake layer. When I worked as a pastry chef in fine dining, I served this brownie cut in half on the diagonal, plated with a dollop of freshly whipped mascarpone chantilly and a sprinkling of fresh raspberries. It always sold out, or “86’d” as we say in the biz.

raspberry sauce

1 (6 ounce) container raspberries

⅓ cup (2.3 ounces) sugar

2 teaspoons cornstarch

brownie batter

Vegetable shortening for pan

2 sticks (8 ounces) unsalted butter

1⅓ cups (8 ounces) 60% cacao bittersweet chocolate chips

4 large eggs, at room temperature

2 cups (14 ounces) sugar

¾ teaspoon salt

1½ teaspoons pure vanilla extract

¾ cup and 1 tablespoon (3.3 ounces) cake flour

¾ cup and 2 tablespoons (2.8 ounces) Dutch-processed unsweetened cocoa powder

cheesecake layer

8 ounces cream cheese, at room temperature

⅔ cup (4.8 ounces) sugar

¼ teaspoon salt

2 tablespoons (1 ounce) sour cream

1 teaspoon pure vanilla extract

1 large egg, at room temperature

2 tablespoons bleached all-purpose flour

- 1 To make the raspberry sauce, combine the raspberries, sugar, and cornstarch in a 1-quart saucier or saucepan. Cover the pan tightly and cook over medium heat, stirring occasionally with a silicone spatula until the sugar dissolves, 8 to10 minutes. Increase the heat to high and boil (uncovered) until the juices are thick and clear, stirring constantly with the spatula, about 2 minutes. Push the sauce through a medium-mesh strainer into a bowl, pressing on the berries with the spatula; discard the seeds. Let sit at room temperature while making the brownie slab.
- 2 To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.
- 3 Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.
- 4 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.
- 5 Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 22 minutes; while the brownie slab is in the oven, prepare the cheesecake layer.
- 6 To make the cheesecake layer, place the cream cheese, sugar, and salt in a small mixing bowl. Using a handheld electric mixer on medium speed, beat together until well combined. Add the sour cream, vanilla, and egg. Beat on medium speed just until combined, then beat in the flour. Set aside.
- 7 After the brownie slab has baked for 22 minutes, remove the pan from the oven and pour the cheesecake layer over the brownie layer. Use a small offset spatula to spread the batter evenly to the edges.
- 8 Place a resealable plastic sandwich bag inside a 1-cup Pyrex measuring cup, with the edges of the bag hanging over the sides of the cup. Pour the raspberry sauce into the plastic bag and seal. Snip a very small corner (about ¼ inch) off of one side of the bottom of the bag. Slowly pipe parallel horizontal stripes of the raspberry sauce evenly over the cheesecake batter. Using the tip of a sharp knife, lightly pull the sauce back and forth through the cheesecake batter to create a rippled pattern. Return the pan to the oven and bake an additional 10 minutes, until the top is slightly puffed and the cheesecake layer is set when the pan is gently jiggled. Transfer the pan to a cooling rack and let cool at room temperature for 1 hour, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 5 days) and freezing guidelines.



## chunkie “pms” cheesecake brownies

makes 12 large squares or 24 smaller bars

I always have extra “PMS” Brownies on hand to use in the cheesecake for this recipe, and I save (and freeze) my cut “PMS” Brownie trimmings to use in the ganache. However, you may have to make a pan of [“PMS” Brownies](#) prior to starting this recipe. The dazzling end result will more than make up for the additional prep—this is a showstopper dessert fit to end any fine dining experience.

### brownie batter

Vegetable shortening for pan

1½ sticks (6 ounces) unsalted butter

1 cup (6 ounces) 60% cacao bittersweet chocolate chips

3 large eggs, at room temperature

1½ cups (10.5 ounces) sugar

½ teaspoon salt

1 teaspoon pure vanilla extract

½ cup and 1½ tablespoons (2.5 ounces) cake flour

½ cup and 1 tablespoon (2.1 ounces) Dutch-processed unsweetened cocoa powder

### “pms” brownie cheesecake batter

2 pounds (four 8-ounce packages) cream cheese, at room temperature

1½ cups (9.3 ounces) sugar

½ teaspoon salt

4 large eggs, at room temperature

1 large egg yolk, at room temperature

**2 tablespoons bleached all-purpose flour**

**1 tablespoon pure vanilla extract (preferably Tahitian vanilla)**

**2 tablespoons heavy whipping cream**

**2 cups (2 large brownies, 9.5 to 10 ounces) Connie's [“PMS” Brownies](#)**

**brownie crumble chocolate ganache**

**½ cup (½ large brownie) Connie's [“PMS” Brownie](#) or brownie trimmings**

**¾ cup (6 ounces) heavy whipping cream**

**1¼ cups (7.5 ounces) bittersweet chocolate chips**

**½ teaspoon pure vanilla extract**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting; add the bittersweet chocolate chips. Stir with a small whisk until combined and the chocolate is melted and smooth. Turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and small whisk—no need to wash them— to use for the chocolate ganache.

**4** Place the flour and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 21 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and cool. Lower the oven temperature to 325°F. While the brownie base is baking, prepare the cheesecake batter.

**5** To make the cheesecake batter, cut the cream cheese into one-inch slices and place in the bowl of a stand mixer fitted with the paddle attachment. Beat on medium speed for 2 to 3 minutes, until creamy. Slowly add the sugar and salt; beat for an additional 2 to 3 minutes, until perfectly smooth. On medium-low speed, add the eggs and the egg yolk, one at a time, beating until just combined. On low speed, add the flour, vanilla, and cream until just combined. Scrape down the sides of the bowl and beat again briefly. Remove the bowl and paddle from the mixer stand and fold the batter thoroughly with a silicone spatula to ensure that the batter on the bottom of the bowl is well incorporated and smooth.

**6** Cut the whole brownies into ¼-inch dice. Sprinkle the brownie pieces over the cheesecake batter, separating them with your fingertips as you drop them on the batter; fold in until just combined.

**7** After the brownie base has baked for 21 minutes, transfer the pan to a cooling rack. Pour the cheesecake batter evenly over the hot brownie base and spread evenly with a small offset spatula. Bake at 325°F an additional 37 minutes, until the cheesecake layer is puffy and tiny cracks appear around the outer edges. Transfer the pan to a cooling rack and let cool at room temperature for 15 minutes.

**8** To make the brownie crumble chocolate ganache, cut the brownie trimmings (or half-brownie) into ¼-inch dice; set aside. Bring the cream just to a boil in the reserved small saucepan. Remove the pan from the heat and add the chocolate chips; shake the pan to cover the chips with the hot cream. Cover the pan tightly and let sit for 2 minutes, then gently blend together with the small whisk until the chocolate is incorporated and smooth. Add the vanilla and whisk briefly. Pour about a third of the ganache evenly over the top of the cheesecake layer, then use a small offset spatula to smooth it out. Immediately sprinkle the brownie bits evenly over the ganache. Use a small silicone spatula to dollop the remaining ganache over the slab, specifically on top of the brownie bits. Refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.

## red velvet brownies

**makes 12 large squares or 24 smaller bars**

**As in red velvet cake, the chocolate should be prominent but not overly so, and this lovely red-hued, milk chocolate-based brownie nails its namesake. I like to serve these on Valentine’s Day. Cut out brownie hearts by using a heart-shaped cookie cutter on the well-chilled brownie slab and frost them individually afterward. A heart-shaped chocolate candy in the center of each frosted brownie is the perfect garnish.**

**brownie batter**

**Vegetable shortening for pan**

**2¼ sticks (10 ounces) unsalted butter**

**3½ cups (1 pound 4 ounces) milk chocolate chips**

**5 large eggs, at room temperature**

**½ cup and 2 tablespoons (4.4 ounces) granulated sugar**

**1¼ packed cups (10 ounces) light brown sugar**

**1 teaspoon salt**

**1¼ teaspoons pure vanilla extract**

**2 tablespoons (1 ounce) red food color**

**2 cups (9 ounces) bleached all-purpose flour**

**1 teaspoon baking powder**

**3 tablespoons natural unsweetened cocoa powder**

**cream cheese frosting**

**3 ounces cream cheese, at room temperature ([see Note](#))**

**5 tablespoons (2.5 ounces) unsalted butter, at room temperature**

**⅛ teaspoon salt**

**1 teaspoon pure vanilla extract**

**1¾ cups (7 ounces) confectioners’ sugar**

**1** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. Add the milk chocolate chips to the melted butter, stirring constantly with a small whisk until melted. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla and the red food color.

**4** Place the flour, baking powder, and cocoa powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset

spatula. Bake for 40 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes. The top of the brownie slab will be puffed when it first comes out of the oven; it will settle as it cools. Refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#).

**5** To make the cream cheese frosting, place the cream cheese, butter, and salt in a small mixing bowl. Using a handheld electric mixer on medium speed, beat together until well combined. Add the vanilla and beat on medium speed just until combined. Add the confectioners' sugar (no need to sift) and beat, starting on low and increasing to high, until well combined and smooth. Dollop the frosting over the chilled brownie slab and spread evenly with a small offset spatula. Chill the slab (still on the cutting board) until the frosting is firm, about 1 hour. For instructions on [cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.

note

**A standard cream cheese package is 8 ounces. To estimate 3 ounces, cut the cream cheese brick in half, then mark one of the halves into equal quarters. Use three of the marked quarters.**

## montmorency tart cherry black forest brownies

**makes 12 large squares**

I grew up with a lovely little orchard in our backyard. We had the usual apples, peaches, and pears, but my Dad also grew less conventional fruits like gooseberries, mulberries, and quince. By far my favorite fruit came from our sour cherry trees, and let me tell you, you have never tasted a real cherry pie until you've had one made with fresh, firm, tart cherries. Alas, these brownies aren't made with that precious fresh fruit, but they do contain dried tart Montmorency cherries. Don't even think about substituting dried cherry-flavored raisins. Horrors! For those who aren't familiar, a Black Forest cake is traditionally a chocolate cake topped with whipped cream, cherries, and chocolate curls. This is my very liberal brownie riff on that tantalizing German dessert.

**chocolate shards**

**Vegetable shortening for pan**

**½ cup (3 ounces) semisweet chocolate chips**

**brownie batter**

**Vegetable shortening for pan**

**2 sticks (8 ounces) unsalted butter**

**3 ounces unsweetened baking chocolate**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**4 large eggs, at room temperature**

**1 cup (7 ounces) granulated sugar**

**1 packed cup (8 ounces) light brown sugar**

**¾ teaspoon salt**

**1½ teaspoons pure vanilla extract**

**1 cup (4.5 ounces) bleached all-purpose flour**

**½ teaspoon baking powder**

**1 (5-ounce) package dried tart Montmorency cherries**

**fluffy white frosting**

**10 tablespoons (4 ounces) white all-vegetable shortening**

**1¼ sticks (5 ounces) unsalted butter, at room temperature**

**1¼ cups (6 ounces) marshmallow creme, such as Fluff**

**2½ teaspoons pure vanilla bean paste or pure vanilla extract**

**1¼ teaspoons clear imitation vanilla extract**

**1½ cups and 1 tablespoon (6.3 ounces) confectioners' sugar**

**garnish**

**12 jarred Maraschino or Morello cherries**

**1** To make the chocolate shards, lightly grease a half-sheet pan. Place a sheet of parchment paper securely on the greased pan. Bring a medium saucepan of water just to a boil. Place the chocolate chips in a metal mixing bowl that will fit over the saucepan to form a double boiler. When the water comes to a boil, take the saucepan off the heat and place the mixing bowl over the hot water. Stir with a small silicone spatula until the chocolate is melted and perfectly smooth. Pour the chocolate evenly over the parchment paper, then use a small offset spatula to spread the chocolate out into a rectangle, about 7 by 9-inches. Cover the chocolate with a second sheet of waxed paper. Roll the parchment paper-wrapped chocolate tightly into a ¾-inch wide cylinder. Refrigerate the roll on the sheet pan while proceeding with the recipe.

**2** To make the brownies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**3** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the unsweetened chocolate into ¼-inch pieces and add to the melted butter along with the bittersweet chocolate chips. Use a small whisk to speed the melting process. When the chocolate is melted and completely smooth, turn off the heat but leave the saucepan on the burner while proceeding with the recipe.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugars and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**5** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the dried tart cherries over the batter; fold in until just combined. Dollop the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 26 minutes, until a toothpick inserted in the center comes out clean and the top is browned. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#).

**6** To make the fluffy white frosting, use a stand mixer fitted with the paddle attachment and beat together the shortening and butter on medium speed until well combined and completely smooth. Add the marshmallow creme and the vanilla extracts to the mixing bowl and beat on medium-low speed until well combined. Add the confectioners' sugar (no need to sift) to the mixer bowl. Starting on low speed and gradually increasing to medium-high, beat until the mixture is fluffy, about 1 minute. Scrape down the sides of the bowl and beat again briefly. Transfer ¼ cup of the frosting to a pastry bag fitted with a large star tip and set aside at room temperature. Dollop the remaining frosting over the chilled brownie slab and spread evenly with a small offset spatula. Unroll the chilled chocolate roll, discard the wax paper, and coarsely chop the chocolate shards; sprinkle evenly over the frosting. Use the back of a metal spatula to lightly tap on the shards and slightly embed them into the frosting. Refrigerate the slab (still on the cutting board) until the frosting is firm, at least 2 hours. For instructions on [cutting the slab](#) into squares. Pipe a decorative frosting star in the center of each brownie. Just before serving, place a well-drained cherry on top of the piped frosting. For [refrigerated storage](#) (up to 2 weeks) and freezing guidelines.



# blondies

## bombin' blondies

makes 12 large squares or 24 smaller bars

For years I struggled with blondies, and I suspect I had the same problem everyone else did; the batter rose up on the sides of the pan and down in the center. When baking is your business, every blondie must look perfect, and these do. My blondies are like a wonderful chewy, chocolate chip cookie morphed into a thick bar. The walnuts and coconut add additional crunch and flavor, and they really make these something special.

blondie batter

Vegetable shortening for pan

1 cup (4 ounces) shelled walnuts

3 sticks (12 ounces) unsalted butter

2½ cups and 2 tablespoons, firmly packed (1 pound 5 ounces) light brown sugar

3 large eggs, at room temperature

1 tablespoon pure vanilla extract

⅓ teaspoon pure almond extract

3⅓ cups and 2 tablespoons (15.5 ounces) bleached all-purpose flour

1 teaspoon salt

1¼ teaspoons baking powder

¾ cup (3 ounces) shredded sweetened coconut

1¾ cups (10 ounces) large semisweet chocolate baking chips (Hershey’s Baking Melts), or 10 ounces semisweet chocolate chunks

chocolate drizzle

1½ teaspoons (0.03 ounce) unsalted butter

½ teaspoon (0.01 ounce) light corn syrup

1½ tablespoons (0.08 ounce) semisweet chocolate chips

½ teaspoon very hot water

- 1 To make the blondies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.
- 2 Sprinkle the walnuts out onto a quarter-sheet pan. Toast in the oven just until fragrant, about 7 minutes, then transfer the pan to a cooling rack. Maintain the oven temperature at 350°F.
- 3 Cut the butter sticks into 1-inch slices. Place the butter slices and brown sugar in a heavy 2-quart saucepan. Cook over the lowest setting until the sugar and butter dissolve, stirring frequently with a silicone spatula. Pour the sugar mixture into a large mixing bowl. Using the spatula, stir the eggs into the butter mixture one at a time, stirring vigorously after each addition. Stir in the extracts; scrape down the sides of the bowl.
- 4 Place the flour, salt, and baking powder in a small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with the spatula until just combined.
- 5 Sprinkle the coconut, chocolate chips, and toasted walnuts over the batter; fold in until just combined. Scrape the batter into the prepared pan and spread evenly with a small offset spatula. Bake at 350°F for 20 minutes, then lower the oven temperature to 325°F and bake an additional 18 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes.
- 6 To make the chocolate drizzle, melt the butter and corn syrup over low heat in a small, heavy saucepan. Remove the pan from the heat and add the chocolate chips; stir with a small silicone spatula until the chocolate is melted and smooth. Stir in the hot water to thin it out. Using the spatula, drizzle thin, random stripes over the top of the blondie slab. Let the drizzle cool at room temperature for 30 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 3 weeks) and freezing guidelines.



## caramel crispie blondies

makes 12 large squares or 24 smaller bars

I like all of my brownies and blondies, but I don’t necessarily love them all. Being a hopelessly addicted chocoholic, I naturally tend to favor those items that give me my chocolate fix. Still, I love it when one of my customers gravitates toward an item that I don’t and buys it week after week. Marian, this is for you and Tom. Now that you’ll be able to make them, I hope you will still come visit me at the market!

crispie rice cereal topping

Vegetable shortening for pan

1½ cups (1.3 ounces) puffed rice cereal (Rice Krispies)

½ cup (3.5 ounces) granulated sugar

1 tablespoon water

1 teaspoon (0.02 ounce) light corn syrup

½ teaspoon kosher salt

blondie batter

Vegetable shortening for pan

3 sticks (12 ounces) unsalted butter

2½ cups and 2 tablespoons, firmly packed (1 pound 5 ounces) light brown sugar

3 large eggs, at room temperature

1 tablespoon pure vanilla extract

3½ cups and 2 tablespoons (15.5 ounces) bleached all-purpose flour

1 teaspoon salt

1¾ teaspoons baking powder

caramel glaze

**6 tablespoons (3 ounces) unsalted butter**

**¾ cup (6 ounces) heavy whipping cream**

**1 cup, firmly packed (8 ounces) dark brown sugar**

**1½ teaspoons pure vanilla extract**

**½ teaspoon salt**

**1 cup (4 ounces) confectioners' sugar**

**1** To make the crispy rice cereal topping, lightly grease a quarter-sheet pan and line with parchment paper. Measure out the cereal; set aside. Place the sugar, water, corn syrup, and salt in a small heavy saucepan; stir with a small silicone spatula just to combine. Bring to a boil over moderately high heat. Once the mixture comes to a boil, lower the heat to moderate and boil undisturbed until a medium-amber colored caramel forms, about 5 minutes. Remove the pan from the heat and stir in the rice cereal. Scrape the caramelized cereal onto the prepared pan and spread it out with a small offset spatula. Let cool at room temperature. Note: This makes more than you will need for the recipe, but leftovers can be stored in an airtight container at room temperature for up to 2 weeks. It's delicious as a snack to munch on and just wonderful on ice cream.

**2** To make the blondies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**3** Cut the butter sticks into 1-inch slices. Place the butter slices and brown sugar in a heavy 2-quart saucepan. Cook over the lowest setting until the sugar and butter dissolve, stirring frequently with a silicone spatula. Pour the sugar mixture into a large mixing bowl. Using the spatula, stir the eggs into the butter mixture one at a time, stirring vigorously after each addition. Stir in the vanilla.

**4** Place the flour, salt, and baking powder in a small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with the spatula until just combined. Scrape the batter into the prepared pan and spread evenly with a small offset spatula. Bake at 350°F for 20 minutes, then lower the oven temperature to 325°F and bake an additional 16 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes. Prepare the caramel glaze while the blondie is baking.

**5** To make the caramel glaze, cut the butter into ½-inch slices. Place the butter slices, cream, and brown sugar in a small, heavy saucepan. Cook over medium heat, stirring occasionally with a silicone spatula, until the butter is melted and the mixture is smooth. Increase the heat to medium-high and bring to a full bubbling boil; boil for 2 minutes without stirring. Remove the pan from the heat and stir in the vanilla and salt. Let the mixture cool to room temperature, about 30 minutes, then sift (or strain) the confectioners' sugar directly onto the cooled brown sugar mixture; whisk in to make a smooth glaze. Pour the glaze over the warm blondie slab, then tilt the pan to spread evenly.

**6** Using a sharp chef's knife, cut up the crispie rice cereal topping into ¼-inch pieces. Immediately sprinkle the pieces over the top of the warm caramel glaze. Let the slab cool at room temperature until the glaze is almost set, about 30 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated (up to 2 weeks) and freezing guidelines.

## roasted apple walnut blondies

**makes 12 large squares or 24 smaller bars**

For me, this is a seasonal blondie that I sell primarily in the fall, but good Granny Smith apples are available year round, and you can make it whenever you wish. Roasting the apples in advance serves two purposes. It removes most of the moisture that would otherwise make the blondies soggy, and it pre-cooks the apples in a lovely butter/sugar mixture that gives them great taste and texture. For those who aren't particularly fond of pumpkin pie (like me) this is a great blondie to serve at Thanksgiving.

**roasted apples**

**2 teaspoons unsalted butter, at room temperature**

**2 large Granny Smith apples**

**2 tablespoons sugar**

**blondie batter**

**Vegetable shortening for pan**

**3 sticks (12 ounces) unsalted butter**

**2½ cups and 2 tablespoons, firmly packed (1 pound 5 ounces) light brown sugar**

**3 large eggs, at room temperature**

**1 tablespoon pure vanilla extract**

**3⅓ cups and 2 tablespoons (15.5 ounces) bleached all-purpose flour**

**1 teaspoon salt**

**1¼ teaspoons baking powder**

**1 teaspoon ground cinnamon**

**½ teaspoon ground ginger**

**1 cup (4 ounces) shelled walnuts**

**cinnamon cream cheese frosting**

**3 ounces cream cheese, at room temperature ([see Note](#))**

**5 tablespoons (2.5 ounces) unsalted butter, at room temperature**

**¼ teaspoon salt**

**¼ teaspoon ground cinnamon**

**1 teaspoon pure vanilla extract**

**1¼ cups (7 ounces) confectioners' sugar**

**garnish**

**2 tablespoons freeze-dried apple slices (preferably Granny Smith)**

**1** To make the roasted apples, adjust an oven rack to the middle level of the oven and preheat to 375°F. Smear the surface of a half-sheet pan with the butter.

**2** Peel the apples, then cut them in half lengthwise. Cut out the core and seeds of each half, then cut each half in half widthwise. Slice the apple quarters into ¼-inch-thick slices. Cut the slices into ¼-inch dice; place in a small mixing bowl. Sprinkle the sugar over the diced apple; toss to coat. Turn the diced apple out onto the buttered pan and spread evenly. Roast in the oven for 14 minutes, until just tender and fragrant. Transfer the pan to a cooling rack and cool at room temperature. Lower the oven temperature to 350°F.

**3** To make the blondies, prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**4** Cut the butter sticks into 1-inch slices. Place the butter slices and brown sugar in a heavy 2-quart saucepan. Cook over the lowest setting until the sugar and butter dissolve, stirring frequently with a silicone spatula. Pour the sugar mixture into a large mixing bowl. Using the spatula, stir the eggs into the butter mixture one at a time, stirring vigorously after each addition. Stir in the vanilla; scrape down the sides of the bowl.

**5** Place the flour, salt, baking powder, cinnamon, and ginger in a small mixing bowl; whisk together to combine. Sift through a medium strainer

directly onto the batter; stir in with the spatula until just combined.

**6** Sprinkle the walnuts and cooled apple bits over the batter; fold in until just combined. Scrape the batter into the prepared pan and spread evenly with a small offset spatula. Bake at 350°F for 20 minutes, then lower the oven temperature to 325°F and bake an additional 18 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#).

**7** To prepare the frosting, in a small mixing bowl using a handheld electric mixer, beat together the cream cheese, butter, and salt on high speed until well combined and smooth. Add the cinnamon and vanilla and beat on low speed until combined. Add the confectioners' sugar (no need to sift) to the cream cheese mixture. Beat (starting on low and increasing to high) until well combined and smooth. Dollop the frosting over the chilled blondie slab and spread evenly with a small offset spatula.

**8** To make the garnish, break up the freeze-dried apple slices with your fingers into ½-inch pieces. Pulse the apple pieces in a mini food processor until coarsely crushed, then sprinkle them evenly over the frosting. Chill the slab (still on the cutting board) until the frosting is firm, at least 2 hours. For instructions on [cutting the slab](#), and for refrigerated storage (up to 5 days) and freezing guidelines.

note

**A standard cream cheese package is 8 ounces. To estimate 3 ounces, cut the cream cheese brick in half, then mark one of the halves into equal quarters. Use 3 of the marked quarters.**

## dalmatian dog blondies

**makes 12 large squares or 24 smaller bars**

**My Spotted Cow Brownie was such a hit that I wanted to turn it inside out with a white version—hence, my Dalmatian Dog Blondie. At the market, I always position them side by side, and customers who buy one usually buy the other as well. The ganache glaze accentuates the white chocolate in the blondie for those folks who just can't get enough white chocolate, and surprisingly (to me, a confirmed bittersweet chocoholic), they're very popular with customers.**

**blondie batter**

**Vegetable shortening for pan**

**1½ sticks (6 ounces) unsalted butter**

**6 ounces premium white baking chocolate**

**4 large eggs, at room temperature**

**2 cups (14 ounces) sugar**

**1 teaspoon salt**

**2 teaspoons pure vanilla extract**

**2½ cups (11.5 ounces) bleached all-purpose flour**

**½ teaspoon baking powder**

**1 cup (6 ounces) 60% cacao bittersweet chocolate chips**

**vanilla ganache glaze**

**½ cup and 1 tablespoon (3 ounces) heavy whipping cream**

**1½ cups (9 ounces) vanilla milk chips (Guittard Choc-Au-Lait)**

**chocolate spots**

**2 teaspoons (0.03 ounce) canola oil**

**¼ cup (1.5 ounces) 60% cacao bittersweet chocolate chips**

**1** To make the blondies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the white chocolate very finely and then add to the melted butter. Stir with a small whisk until combined and the white chocolate is melted and smooth. Remove the pan from the heat and set aside.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and small whisk—no need to wash them—to use for the vanilla ganache glaze.

**4** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined.

**5** Sprinkle the bittersweet chocolate chips over the batter; fold in until just combined. Dollop the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 30 minutes, until a toothpick inserted in the center comes out clean and the top is browned. Transfer the pan to a cooling rack.

**6** To make the vanilla ganache glaze, bring the cream just to a boil in the reserved small saucepan. Remove the pan from the heat and add the vanilla chips; shake the pan to cover the chips with the hot cream. Cover the pan tightly and let sit for 2 minutes, then gently blend together with the small whisk until the chips are incorporated and smooth. Pour the glaze over the hot blondie slab and spread evenly with a small offset spatula.

**7** To make the spots, pour the oil into a 1-cup glass (Pyrex) measuring cup; add the chocolate chips. Microwave on 50 percent power for 2 minutes. Stir with a small silicone spatula until the chocolate is melted and completely smooth. Pour the chocolate randomly into spots over the still warm glaze. Let the glazed slab sit at room temperature for at least 30 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated (up to 3 weeks) and freezing guidelines.





## white chocolate raspberry blondies

makes 12 large squares or 24 smaller bars

Since I grow my own raspberries, I make IQF (Individually Quick Frozen) raspberries to use all year round by spreading them out onto a quarter-sheet pan right after picking (never rinse raspberries). I then freeze them in 6-ounce portions, which is the standard weight for the raspberry packages found in grocery stores. Because the frozen raspberries chill the batter (unfrozen raspberries are too fragile) this blondie will take longer to bake and the top will be uneven. No matter—it's topped with a delicious white chocolate cream cheese frosting. Biting into this blondie is like biting into a luscious piece of cake—only better.

blondie batter

Vegetable shortening for pan

1½ sticks (6 ounces) unsalted butter

6 ounces premium white baking chocolate

4 large eggs, at room temperature

2 cups (14 ounces) sugar

1 teaspoon salt

2 teaspoons pure vanilla extract

2½ cups (11.5 ounces) bleached all-purpose flour

½ teaspoon baking powder

6 ounces raspberries, frozen

white chocolate cream cheese frosting

- 2 ounces (2 squares) premium white baking chocolate
- 6 ounces (¾ brick) cream cheese, at room temperature
- 6 tablespoons (3 ounces) unsalted butter, at room temperature
- 1 teaspoon pure vanilla extract
- 1½ cups (6 ounces) confectioners’ sugar

**garnish**

**2 tablespoons freeze-dried raspberries**

- 1 To make the blondies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.
- 2 Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the white chocolate very finely and then add to the melted butter. Stir with a small whisk until combined and the white chocolate is melted and smooth. Remove the pan from the heat and set aside.
- 3 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.
- 4 Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined.
- 5 Sprinkle the frozen raspberries over the batter; fold in until just combined. Dollop the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 40 minutes, until a toothpick inserted in the center comes out clean and the top is browned. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#).
- 6 To prepare the frosting, finely chop the white chocolate. Place in a small heat-proof bowl and microwave on 50 percent power for 2 minutes; stir until melted and smooth. Set aside. In a small mixing bowl using a handheld electric mixer, beat together the cream cheese and butter on high speed until well combined and smooth. Add the vanilla and the melted white chocolate and beat on low speed until combined. Add the confectioners’ sugar (no need to sift) to the cream cheese mixture. Beat (starting on low and increasing to high) until well combined and smooth. Dollop the frosting over the chilled blondie slab and spread evenly with a small offset spatula. If desired, use a pastry comb over the surface of the frosting.
- 7 To make the garnish, pulse the raspberries briefly in a mini food processor until coarsely crushed, then sprinkle them evenly over the frosting. Chill the slab (still on the cutting board) until the frosting is firm, at least 2 hours. For instructions on [cutting the slab](#), and for refrigerated storage (up to 5 days) and freezing guidelines.



## moby pb cup blondies

makes 12 large squares or 24 smaller bars

It always surprises me that I have many customers who are die-hard white chocolate freaks—er, fans. Since peanut butter items do so well for me, I had to turn my attention to something peanut butter-laden for them. I came across these white peanut butter cups; chocolate was not in their title, so I correctly assumed that they contain no cocoa butter. I thought I'd try to work them into a blondie. I don't use or sell anything that I personally don't like, so of course, I had to try one. They were blissikins! I actually preferred them to my previously adored dark chocolate peanut butter cups. However, being a confirmed dark chocoholic, if we should meet and you bring this up, I will deny it.

**blondie batter**

**Vegetable shortening for pan**

- 1 (12-ounce) package White Peanut Butter Cups Miniatures (Reeses's)

- 1½ sticks (6 ounces) unsalted butter

- 6 ounces premium white baking chocolate

- 4 large eggs, at room temperature

- 2 cups (14 ounces) sugar

- 1 teaspoon salt

- 2 teaspoons pure vanilla extract

- 2½ cups (11.5 ounces) bleached all-purpose flour

- ½ teaspoon baking powder

**vanilla ganache glaze**

- ⅓ cup and 1 tablespoon (3 ounces) heavy whipping cream

- 1½ cups (9 ounces) vanilla milk chips (Guittard Choc-Au-Lait)

**peanut butter drizzle**

- 2 teaspoons (0.03 ounce) canola oil

- ⅓ cup (2 ounces) peanut butter flavored baking chips (Reese's)

**garnish**

- 2 tablespoons (0.07 ounce) coarsely chopped salted peanuts

- 1 To make the blondies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-](#)

[duty aluminum foil](#). Lightly grease the foil in the pan.

2 Unwrap the peanut butter cups; set aside.

3 Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the white chocolate very finely and then add to the melted butter. Stir with a small whisk until combined and the white chocolate is melted and smooth. Remove the pan from the heat and set aside.

4 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and small whisk—no need to wash them—to use for the vanilla ganache glaze.

5 Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Push the peanut butter cups into the batter; do not place any within ½ inch of the pan sides. Use the offset spatula to cover the candy with the batter. Bake for 30 minutes, until a toothpick inserted in the center comes out clean and the top is lightly browned. Transfer the pan to a cooling rack.

6 To make the vanilla ganache glaze, bring the cream just to a boil in the reserved small saucepan. Remove the pan from the heat and add the vanilla chips; shake the pan to cover the chips with the hot cream. Cover the pan tightly and let sit for 2 minutes, then gently blend together with the small whisk until the chips are incorporated and smooth. Pour the glaze over the hot blondie slab and spread evenly with a small offset spatula.

7 To make the peanut butter drizzle, place the oil and peanut butter chips in a 1-cup glass (Pyrex) measuring cup. Microwave on 50 percent power for 2 minutes, then stir with a small silicone spatula until the chips are melted and completely smooth. Pour the mixture in a thin stream randomly over the vanilla ganache glaze. Sprinkle the chopped peanuts over the glazed slab. Refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.

## bunches of crunches white chocolate blondies

**makes 12 large squares or 24 smaller bars**

Let's talk about texture. Sometimes I like a brownie that's silky and fudgy as my teeth sink into it; my signature "pms" Brownie comes immediately to mind. At other times, I want a bit of textural interplay in a brownie, and this one falls into that category. The Nestle Buncha Crunch candy works beautifully in this brownie for two reasons. First, the candy is coated, and when it is folded into the warm batter, there isn't any melting or what I call, bleeding. Second, it gives a delightful little crunch as you bite through the chocolate glaze into the brownie. The white chocolate candy on top further enhances both the textural and white chocolate profiles. Double the crunch—double the goodness!

blondie batter

Vegetable shortening for pan

1½ sticks (6 ounces) unsalted butter

6 ounces premium white baking chocolate

4 large eggs, at room temperature

2 cups (14 ounces) sugar

1 teaspoon salt

2 teaspoons pure vanilla extract

2½ cups (11.5 ounces) bleached all-purpose flour

½ teaspoon baking powder

1 (9-ounce) package Buncha Crunch candy (Nestle)

chocolate glaze

6 tablespoons (3 ounces) unsalted butter

1 tablespoon (0.08 ounce) light corn syrup

1 cup (6 ounces) 60% cacao bittersweet chocolate chips

garnish

2 to 3 tablespoons white chocolate crisp candies (Callebaut Crispearls)

1 To make the blondies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

2 Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the white chocolate very finely and then add to the melted butter. Stir with a small whisk until combined and the white chocolate is melted and smooth. Remove the pan from the heat and set aside.

3 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and whisk—no need to wash them—to use for the chocolate glaze.

4 Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined.

5 Sprinkle the Buncha Crunch over the batter; fold in until just combined. Dollop the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 30 minutes, until a toothpick inserted in the center comes out clean and the top is browned. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes.

6 To make the chocolate glaze, slice the butter into ½-inch slices. Place the butter slices and corn syrup in the reserved small saucepan and melt over the lowest setting. Meanwhile, place the chocolate chips in a 2-cup glass (Pyrex) measuring cup. Microwave the chips on high power for 90 seconds, whisk with the reserved small whisk, then microwave for an additional 15 seconds. Whisk again. Pour the melted butter mixture into the melted chocolate and whisk gently until combined and completely smooth. Pour the chocolate glaze over the warm blondie slab and spread evenly with a small offset spatula. Let the glaze cool at room temperature for 10 minutes before garnishing it with the white chocolate candies, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.

## pretty in pink cherry marshmallow blondies

**makes 12 large squares**

Your friend or your daughter is having a baby girl, and you offer to bring dessert to the baby shower. Have some fun! Tell them you are bringing vanilla cupcakes with pink frosting (insert yawn here) and instead, wow them with these fabulous blondies. The guests will forgive and forget when they sink their teeth into these beauties. My favorite taste testers who live next door, Anna and Sadie, served these at a sleepover and all of the girls loved them. I like to stock up on small heart-shaped chocolates that are sold around Valentine's Day for treats just like this. Store extra packages in a dark cupboard at room temperature.

blondie batter

Vegetable shortening for pan

1 (5-ounce) package dried tart Montmorency cherries

- 1½ sticks (6 ounces) unsalted butter
- 6 ounces premium white baking chocolate
- 4 large eggs, at room temperature
- 2 cups (14 ounces) sugar
- 1 teaspoon salt
- 2 teaspoons pure vanilla extract
- 2½ cups (11.5 ounces) bleached all-purpose flour
- ½ teaspoon baking powder
- cherry marshmallow layer
- 1 cup (8 ounces) Just Tart Cherry Juice (Knudsen)
- 3 tablespoons unflavored gelatin (Knox)
- 2 cups (14 ounces) sugar
- ½ teaspoon salt
- ¾ cup (9 ounces) light corn syrup
- ½ teaspoon pure vanilla extract
- 1 teaspoon pure cherry extract
- ⅙ teaspoon red food color (optional)
- optional garnish
- 12 white chocolate candy squares (such as Dove)

1 To make the blondies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

2 Cut each large dried cherry in half with a chef's knife. Set aside.

3 Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the white chocolate very finely and then add to the melted butter. Stir with a small whisk until combined and the white chocolate is melted and smooth. Remove the pan from the heat and set aside.

4 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

5 Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the dried cherries over the batter; fold in until just combined. Dollop the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 30 minutes, until a toothpick inserted in the center comes out clean and the top is very lightly browned. Transfer the pan to a cooling rack.

6 To make the cherry marshmallow layer, place ½ cup of the cherry juice in the bowl of a stand mixer fitted with the paddle attachment. Sprinkle the gelatin over the surface of the water; set aside. Sift (or strain) the sugar into a 1½ to 2-quart heavy saucepan. Add the salt, corn syrup, and the remaining ½ cup cherry juice. Place over moderately low heat and stir occasionally until the sugar is dissolved, about 7 minutes. Increase the heat to medium-high and bring the mixture to a boil. Lower the heat slightly, cover the pan, and boil for 2 minutes to allow any sugar crystals on the sides of the saucepan to dissolve. Remove the pan lid and increase the heat to medium-high. Insert a candy thermometer into the mixture, and let the syrup boil without stirring until the temperature reaches 240°F.

7 With the mixer on low speed, pour the syrup into the gelatin mixture. After all of the syrup has been added, gradually increase the speed to high and beat for 12 minutes. The sugar mixture is very hot—increase the mixer speed gradually so the syrup does not splash up out of the bowl. Reduce the speed to low and add the extracts and the red food color, if using. Increase the speed to high and beat an additional 4 minutes, until the mixture is lukewarm and the consistency of whipped marshmallow. Use a pastry scraper to dollop the slightly warm and thick marshmallow over the top of the brownie slab; quickly smooth the top with a small offset spatula. Refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines. If using the candy garnish, press one into the center of each blondie after cutting. If freezing them, wait to add the candy garnish until right before serving.

# red, white & blueberry white chocolate blondies

makes 12 large squares or 24 smaller bars

Did I create these to sell around the Fourth of July? Uh, yes I did. I have tried fresh blueberries in the batter, but found that dried wild blueberries work much better. Drying a fruit intensifies the flavor and the dried blueberries won't explode during baking, plus they add some nice chewy texture. You may be tempted to use red and blue sprinkles on the frosting in lieu of crushed freeze-dried raspberries and blueberries. Here's where I stand on sprinkles—they are only for children's cupcakes and ice cream treats, and even then only as a last resort. All garnishes should bring something more than decoration to the party. When serving, consider sprinkling each blondie with several fresh raspberries and blueberries.

- raspberry sauce
- 1 (6-ounce) container raspberries, frozen (unthawed) or fresh
- ½ cup (2.3 ounces) sugar
- 2 teaspoons cornstarch
- blondie batter
- Vegetable shortening for pan
- 1½ sticks (6 ounces) unsalted butter
- 6 ounces premium white baking chocolate
- 4 large eggs, at room temperature
- 2 cups (14 ounces) sugar
- 1 teaspoon salt
- 2 teaspoons pure vanilla extract
- 2½ cups (11.5 ounces) bleached all-purpose flour
- ½ teaspoon baking powder
- 1 cup (6 ounces) dried blueberries, preferably wild
- white chocolate cream cheese frosting
- 2 ounces (2 squares) premium white baking chocolate



- 6 ounces (¾ of a brick) cream cheese, at room temperature
- 6 tablespoons (3 ounces) unsalted butter, at room temperature
- 1 teaspoon pure vanilla extract
- 1½ cups (6 ounces) confectioners' sugar
- garnish

- 1 tablespoon freeze-dried raspberries
- 1 tablespoon freeze-dried blueberries

1 To make the raspberry sauce, combine the raspberries, sugar, and cornstarch in a 1-quart saucier (or saucepan). Cover the pan tightly and cook over medium heat, stirring occasionally with a silicone spatula until the sugar dissolves, about 8 to10 minutes. Increase the heat to high and boil (uncovered) until the juices are thick and clear, stirring constantly with the spatula, about 2 minutes. Push the sauce through a medium-mesh strainer into a bowl, pressing on the berries with the spatula; discard the seeds. Transfer the strained sauce to a 1-cup glass (Pyrex) measuring cup. Refrigerate the sauce while proceeding with the recipe.

2 To make the blondies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

3 Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the white chocolate very finely and then add to the melted butter. Stir with a small whisk until combined and the white chocolate is melted and smooth. Remove the pan from the heat and set aside.

4 Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

5 Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the dried blueberries over the batter; fold in until just combined.

6 Dollop half of the batter ([1 pound 6 ounces](#)) into the prepared pan and spread evenly with a small offset spatula. Slowly pour the raspberry sauce evenly over the blondie batter to within 1 inch of the pan sides; the sauce will not cover all of the batter. Dollop the remaining blondie batter on top of the raspberry sauce and smooth out with a small offset spatula. Bake for 30 minutes, until a toothpick inserted in the center comes out clean and the top is very lightly browned. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#).

7 To prepare the frosting, finely chop the white chocolate. Place in a small heat-proof bowl and microwave on 50 percent power for 2 minutes; stir until melted and smooth. Set aside. In a small mixing bowl using a handheld electric mixer, beat together the cream cheese and butter on high speed until well combined and smooth. Add the vanilla and the melted white chocolate and beat on low speed until combined. Add the confectioners' sugar (no need to sift) to the cream cheese mixture. Beat (starting on low and increasing to high) until well combined and smooth. Dollop the frosting over the chilled blondie slab and spread evenly with a small offset spatula.

8 To make the garnish, pulse the freeze-dried raspberries briefly in a mini food processor until coarsely crushed, then sprinkle them evenly over the frosting. Repeat with the freeze-dried blueberries. Don't be tempted to do them together—it just looks purple. Chill the slab (still on the cutting board) until the frosting is firm, at least 2 hours. For instructions on [cutting the slab](#), and for refrigerated storage (up to 5 days) and freezing guidelines.

## triple blueberry white chocolate blondies

makes 12 large squares or 24 smaller bars

This blondie incorporates blueberries three ways: fresh (or frozen) used in the blueberry sauce, dried (I prefer wild dried blueberries) used in the batter, and freeze-dried, used for the garnish. We grow several varieties of blueberries, but none are as good as the ones at Pungo Blueberries Etc., a charming pick-your-own blueberry and blackberry farm here in Virginia Beach. Normally I would never use any vanilla baking chips, but I want this ganache glaze to be somewhat stiff, and high-quality white baking chocolate produces a softer ganache. The vanilla ganache glaze, made with Guittard Choc-Au-Lait baking chips, is absolutely delicious and the texture is perfect.

- blueberry sauce
- 1½ cups (7.5 ounces) frozen (unthawed) or fresh blueberries
- ½ cup (2.3 ounces) sugar
- 1 tablespoon cornstarch
- blondie batter
- Vegetable shortening for pan
- 1½ sticks (6 ounces) unsalted butter
- 6 ounces premium white baking chocolate
- 4 large eggs, at room temperature
- 2 cups (14 ounces) sugar
- 1 teaspoon salt
- 2 teaspoons pure vanilla extract
- 2½ cups (11.5 ounces) bleached all-purpose flour
- ½ teaspoon baking powder
- 1 cup (6 ounces) dried blueberries, preferably wild
- vanilla ganache glaze
- ½ cup and 1 tablespoon (3 ounces) heavy whipping cream
- 1½ cups (9 ounces) vanilla milk chips (Guittard Choc-Au-Lait)
- garnish
- 2 tablespoons freeze-dried blueberries

1 To make the blueberry sauce, combine the blueberries, sugar, and cornstarch in a 1-quart saucier (or saucepan). Cover the pan tightly and cook over medium-low heat, stirring occasionally with a silicone spatula until the sugar dissolves, 8 to 10 minutes. Increase the heat to high and bring to a boil stirring constantly with the spatula until the mixture is quite thick, about 1 minute. Push the sauce through a medium-mesh strainer into a bowl, pressing on the berries with the spatula; discard the solids. Transfer the strained sauce to a 1-cup glass (Pyrex) measuring cup. Refrigerate the sauce while proceeding with the recipe.

2 To make the blondies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

3 Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the white chocolate very finely and then add to the melted butter. Stir with a small whisk until combined and the white chocolate is melted and smooth. Remove the pan from the heat and set aside.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and small whisk—no need to wash them—to use for the vanilla ganache glaze.

**5** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the dried blueberries over the batter; fold in until just combined.

**6** Dollop half of the batter ([1 pound 6 ounces](#)) into the prepared pan and spread evenly with a small offset spatula. Slowly pour the blueberry sauce evenly over the blondie batter to within 1 inch of the pan sides; the sauce will not cover all of the batter. Dollop the remaining blondie batter on top of the blueberry sauce and smooth out with a small offset spatula. Bake for 30 minutes, until a toothpick inserted in the center comes out clean and the top is very lightly browned. Transfer the pan to a cooling rack.

**7** To make the vanilla ganache glaze, bring the cream just to a boil in the reserved small saucepan. Remove the pan from the heat and add the vanilla chips; shake the pan to cover the chips with the hot cream. Cover the pan tightly and let sit for 2 minutes, then gently blend together with the small whisk until the chips are incorporated and smooth. Pour the glaze over the hot blondie slab and spread evenly with a small offset spatula.

**8** To make the garnish, pulse the freeze-dried blueberries briefly in a mini food processor until coarsely crushed, then sprinkle them evenly over the warm glaze. Refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 5 days) and freezing guidelines.

# luscious lemon coconut white chocolate blondies

**makes 12 large squares or 24 smaller bars**

**My second favorite cake (after Devil's Food) is Coconut Cake with Lemon Filling, so it is no surprise that I've come up with a blondie to mimic those flavors. One of my specials as a pastry chef was this blondie, cut into "fingers" and served with a scoop of toasted coconut ice cream resting on a pool of warm lemon curd with a sprinkling of fresh blackberries. At the restaurant, I was able to use pasteurized liquid egg yolk in the frosting, but at home I use a regular egg yolk, which is against health guidelines as it may contain salmonella. I have never made a batter (every single one has raw egg in it) that I haven't tasted, but it is your decision whether to use this frosting or substitute another. The line cooks that I worked with loved this dessert as much as I did; sorry Chef Todd Jurich, that may explain why we never had as many portions as we needed for service!**

**blondie batter**

**1 (7-ounce) bag shredded sweetened coconut**

**Vegetable shortening for pan**

**1½ sticks (6 ounces) unsalted butter**

**6 ounces premium white baking chocolate**

**4 large eggs, at room temperature**

**2 cups (14 ounces) sugar**

**1 teaspoon salt**

**2 teaspoons pure vanilla extract**

**2½ cups (11.5 ounces) bleached all-purpose flour**

**½ teaspoon baking powder**

**½ cup (3 ounces) premium white chocolate chips**

**lemon frosting**

**10 tablespoons (5 ounces) unsalted butter, at room temperature**

**1 large egg yolk, at room temperature**

**2⅝ cups (10.7 ounces) confectioners' sugar**

**¼ cup (2 ounces) heavy whipping cream**

**1 teaspoon pure lemon extract**

**⅓ teaspoon salt**

**Zest of 1 large lemon**

**2 tablespoons fresh lemon juice**

**garnish**

**2 to 3 tablespoons white chocolate crisp candies (Callebaut Crispearls)**

**1** To toast the coconut, adjust an oven rack to the middle level of the oven and preheat to 350°F. Spread the coconut out evenly onto a half-sheet pan. Bake for 5 minutes, then turn the coconut with a thin metal spatula, bringing it from the outer edges of the pan into the center. Bake for 4 additional minutes; repeat turning the coconut, then continue to bake in 2-minute intervals, turning the coconut until it is uniformly golden brown with just a bit of darker coconut color. Transfer the pan to a cooling rack and let cool at room temperature. Maintain the oven temperature at 350°F.

**2** To make the blondies, prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**3** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the white chocolate very finely and then add to the melted butter. Stir with a small whisk until combined and the white chocolate is melted and smooth. Remove the pan from the heat and set aside.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla.

**5** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle the toasted coconut and white chocolate chips over the batter; fold in until just combined. Dollop the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 30 minutes, until a toothpick inserted in the center comes out clean and the top is browned. Transfer the pan to a cooling rack and let cool at room temperature for at least 15 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing the slab from the pan](#).

**6** To make the lemon frosting, place the butter and egg yolk in a small mixing bowl. Using a handheld electric mixer on medium speed, beat together until well combined. Add the confectioners' sugar (no need to sift) and beat in starting on low and increasing to high until the sugar is combined. Add the cream, lemon extract, and salt to the bowl. Starting on low speed and gradually increasing to high, beat the mixture until well combined. Using a Microplane zester, grate the yellow zest off the lemon directly onto the mixture, then cut the lemon in half and extract the juice; add 2 tablespoons of the juice to the mixture. Starting on low and increasing to high, beat in until well combined and fluffy. Dollop the frosting over the chilled blondie slab and spread evenly with a small offset spatula. Garnish the frosting with the white chocolate candies, then use the back of a metal spatula and lightly tap on the candies to slightly embed them into the frosting. Refrigerate the slab (still on the cutting board) until the frosting is firm, at least 2 hours. For instructions on [cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.



## cranberry pistachio “fruitcake” blondies

makes 12 large squares or 24 smaller bars

If I have friends and family over at Thanksgiving or Christmas, they can expect this delicious blondie to show up as one of the offered desserts; it's my version of fruitcake. If I'm even luckier and get to be a holiday guest, I show up with a tray of assorted bite-size brownies and blondies, and these will always be in the lineup. This whole brownie gig actually started one Christmas when I began sending brownie gift tins to friends and relatives in other states. Now, if I don't send the brownies off by mid-December, I start getting phone calls asking when they are coming. It's a lovely feeling knowing you are giving something that people actually look forward to, but now that this book is published, maybe I can go back to just sending cards.

blondie batter

Vegetable shortening for pan

1½ sticks (6 ounces) unsalted butter

6 ounces premium white baking chocolate

4 large eggs, at room temperature

2 cups (14 ounces) sugar

1 teaspoon salt

2 teaspoons pure vanilla extract

2½ cups (11.5 ounces) bleached all-purpose flour

½ teaspoon baking powder

1 (5-ounce) package sweetened dried cranberries



**1 (6-ounce) package roasted and salted shelled pistachios**

**vanilla ganache glaze**

**⅓ cup and 1 tablespoon (3 ounces) heavy whipping cream**

**1½ cups (9 ounces) vanilla milk chips (Gottard Choc-Au-Lait)**

**1** To make the blondies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan.

**2** Cut the butter sticks into 1-inch slices. In a small, heavy saucepan, melt the butter pieces over the lowest setting. While the butter is melting, chop the white chocolate very finely and then add to the melted butter. Stir with a small whisk until combined and the white chocolate is melted and smooth. Remove the pan from the heat and set aside.

**3** Using a large whisk, lightly beat the eggs in a large mixing bowl. Place the sugar and salt in a separate small mixing bowl, then whisk into the eggs just until incorporated. Briefly whisk the melted chocolate mixture, then gradually whisk into the egg mixture until just combined. Briefly whisk in the vanilla. You can set aside the saucepan and small whisk—no need to wash them—to use for the vanilla ganache glaze.

**4** Place the flour and baking powder in the small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; stir in with a silicone spatula until just combined. Sprinkle 1 cup of the dried cranberries and 1 cup of the pistachios over the batter; fold in until just combined. Dollop the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 30 minutes, until a toothpick inserted in the center comes out clean and the top is very lightly browned. Transfer the pan to a cooling rack.

**5** To make the vanilla ganache glaze, bring the cream just to a boil in the reserved small saucepan. Remove the pan from the heat and add the vanilla chips; shake the pan to cover the chips with the hot cream. Cover the pan tightly and let sit for 2 minutes, then gently blend together with a small whisk until the chips are incorporated and smooth. Pour the glaze over the hot blondie slab and spread evenly with a small offset spatula. Finely chop the remaining cranberries and sprinkle over the warm glaze, then place 3 tablespoons of the remaining pistachios on the glaze, slightly pushing them into it. Refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.



## lemon mascarpone blondies

makes 12 large squares or 24 smaller bars

Here's my favorite summertime blondie—it's absolutely refreshing. This tart, slightly chewy, lemon blondie has an equally tart glaze to enhance it, and once you've tried it, you'll never make traditional lemon bars again. Mascarpone (pronounced mahs-car-POH-nay) cheese is basically an Italian triple-cream cream cheese, but now there are many fine American versions available. I like to serve these with fresh blackberries as well as a squiggle of blackberry coulis.



**blondie batter**

**Vegetable shortening and 2 teaspoons flour for pan**

**2 sticks (8 ounces) unsalted butter**

**16 ounces mascarpone cheese**

**2 cups (14 ounces) sugar**

**4 large lemons, at room temperature**

**2 large eggs, at room temperature**

**1 teaspoon pure lemon extract**

**¼ cup (2 ounces) fresh lemon juice**

**2 cups (9 ounces) bleached all-purpose flour**

**1 teaspoon salt**

**1 teaspoon baking powder**

**¼ teaspoon baking soda**

**tart lemon glaze**

**2¼ cups (10 ounces) confectioners' sugar**

**2 large lemons, at room temperature**

**3 tablespoons (1.5 ounces) fresh lemon juice**

**½ teaspoon pure lemon extract**

**1 tablespoon (0.08 ounce) light corn syrup**

**1** To make the blondies, adjust an oven rack to the middle level of the oven and preheat to 350°F. Prepare a 9 by 13-inch baking pan with [heavy-duty aluminum foil](#). Lightly grease the foil in the pan, then dust the interior bottom and sides of the pan with 2 teaspoons of flour. Knock out excess flour onto a sheet of newspaper for easy clean up.

**2** Cut the butter sticks into 1-inch slices. Place the butter slices and mascarpone cheese in a heavy 2-quart saucepan. Cook over the lowest setting, gently whisking occasionally with a small whisk, until the butter and mascarpone are completely melted and smooth. Turn the heat off, but leave the saucepan on the burner while proceeding with the recipe.

**3** Pour the sugar into the bowl of a food processor. Using a Microplane zester, grate the yellow zest from 4 lemons directly onto the sugar. Process until the sugar is fragrant and yellow, and the zest is broken down, about 10 seconds.

**4** Using a large whisk, lightly beat the eggs in a large mixing bowl. Whisk the lemon sugar into the eggs just until incorporated. Gradually whisk the melted butter mixture into the egg/sugar mixture until just combined. Whisk in the lemon extract.

**5** Extract enough juice from the lemons to equal ¼ cup. Whisk the ¼ cup lemon juice into the egg mixture until well incorporated.

**6** Place the flour, salt, baking powder, and baking soda in a small mixing bowl; whisk together to combine. Sift through a medium strainer directly onto the batter; whisk in until just combined; the batter will be slightly lumpy. Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake for 32 minutes, until a toothpick inserted in the center comes out clean and the top is lightly browned. Transfer the pan to a cooling rack. Prepare the tart lemon glaze while the blondie is baking.

**7** To make the tart lemon glaze, sift (or strain) the confectioners' sugar into the small mixing bowl. Using a Microplane zester, grate the yellow zest from the lemons directly onto the sugar. Extract enough lemon juice to equal 3 tablespoons. Add the lemon juice, lemon extract, and corn syrup to the confectioners' sugar; stir with a small silicone spatula until smooth. The glaze will be thick. Dollop it over the hot blondie slab, then spread evenly with a small offset spatula. Let the glazed slab sit at room temperature for at least 30 minutes, then refrigerate the pan for 7 to 8 hours, or overnight. For instructions on [removing and cutting the slab](#), and for refrigerated storage (up to 2 weeks) and freezing guidelines.

# metric conversions and equivalents

## metric conversion formulas

to convert	multiply
Ounces to grams	Ounces by 28.35
Pounds to kilograms	Pounds by 0.454
Teaspoons to milliliters	Teaspoons by 4.93
Tablespoons to milliliters	Tablespoons by 14.79
Fluid ounces to milliliters	Fluid ounces by 29.57
Cups to milliliters	Cups by 236.59
Cups to liters	Cups by 0.236
Pints to liters	Pints by 0.473
Quarts to liters	Quarts by 0.946
Gallons to liters	Gallons by 3.785
Inches to centimeters	Inches by 2.54

## approximate metric equivalents

volume	
¼ teaspoon	1 milliliter
½ teaspoon	2.5 milliliters
¾ teaspoon	4 milliliters
1 teaspoon	5 milliliters
1¼ teaspoons	6 milliliters
1½ teaspoons	7.5 milliliters
1¾ teaspoons	8.5 milliliters
2 teaspoons	10 milliliters
1 tablespoon (0.5 fluid ounce)	15 milliliters
2 tablespoons (1 fluid ounce)	30 milliliters
¼ cup	60 milliliters
⅓ cup	80 milliliters
½ cup (4 fluid ounces)	120 milliliters
⅔ cup	160 milliliters
¾ cup	180 milliliters
1 cup (8 fluid ounces)	240 milliliters
1¼ cups	300 milliliters
1½ cups (12 fluid ounces)	360 milliliters
1⅔ cups	400 milliliters
2 cups (1 pint)	460 milliliters
3 cups	700 milliliters
4 cups (1 quart)	0.95 liter
1 quart plus ¼ cup	1 liter
4 quarts (1 gallon)	3.8 liters

weight	
0.25 ounce	7 grams
0.5 ounce	14 grams
0.75 ounce	21 grams
1 ounce	28 grams
1.25 ounces	35 grams
1.5 ounces	42.5 grams
1.666 ounces	45 grams
2 ounces	57 grams
3 ounces	85 grams
4 ounces (¼ pound)	113 grams
5 ounces	142 grams
6 ounces	170 grams
7 ounces	198 grams
8 ounces (½ pound)	227 grams
16 ounces (1 pound)	454 grams
35.25 ounces (2.2 pounds)	1 kilogram

length	
⅛ inch	3 millimeters
¼ inch	6 millimeters
½ inch	1.25 centimeters
1 inch	2.5 centimeters
2 inches	5 centimeters

2½ inches	6 centimeters
4 inches	10 centimeters
5 inches	13 centimeters
6 inches	15.25 centimeters
12 inches (1 foot)	30 centimeters

oven temperatures

To convert Fahrenheit to Celsius, subtract 32 from Fahrenheit, multiply the result by 5, then divide by 9.

description	fahrenheit	celsius	british gas mark
Very cool	200°	95°	0
Very cool	225°	110°	¼
Very cool	250°	120°	½
Cool	275°	135°	1
Cool	300°	150°	2
Warm	325°	165°	3
Moderate	350°	175°	4
Moderately hot	375°	190°	5
Fairly hot	400°	200°	6
Hot	425°	220°	7
Very hot	450°	230°	8
Very hot	475°	245°	9

common ingredients and their approximate equivalents

- 1 cup all-purpose flour = 140 grams
- 1 stick butter (4 ounces • ½ cup • 8 tablespoons) = 110 grams
- 1 cup butter (8 ounces • 2 sticks • 16 tablespoons) = 220 grams
- 1 cup brown sugar, firmly packed = 225 grams
- 1 cup granulated sugar = 200 grams

Information compiled from a variety of sources, including *Recipes into Type* by Joan Whitman and Dolores Simon (Newton, MA: Biscuit Books, 2000); *The New Food Lover's Companion* by Sharon Tyler Herbst (Hauppauge, NY: Barron's, 1995); and *Rosemary Brown's Big Kitchen Instruction Book* (Kansas City, MO: Andrews McMeel, 1998).





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extreme brownies

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Chocolate Amaretto Cheesecake Brownie

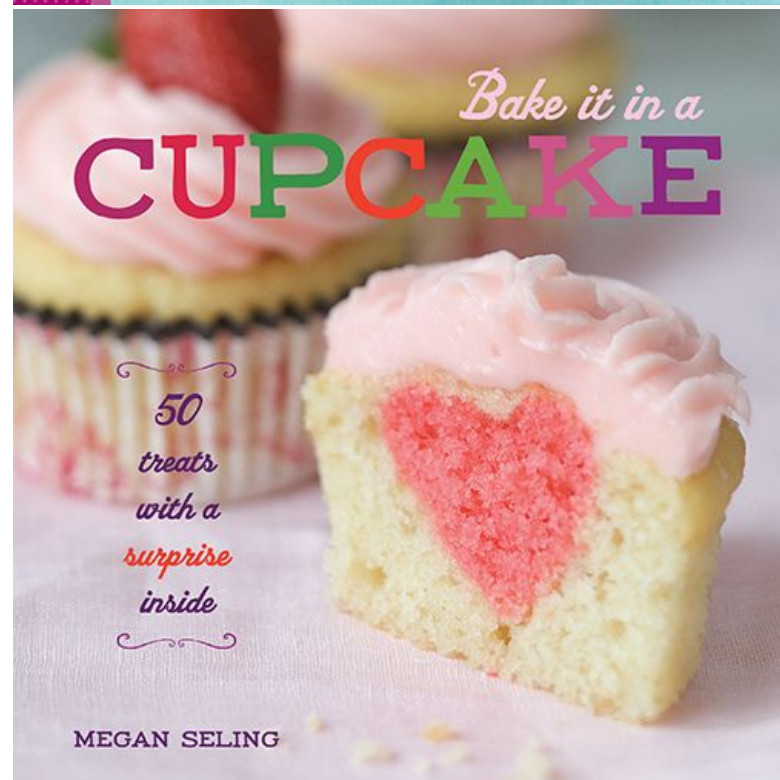
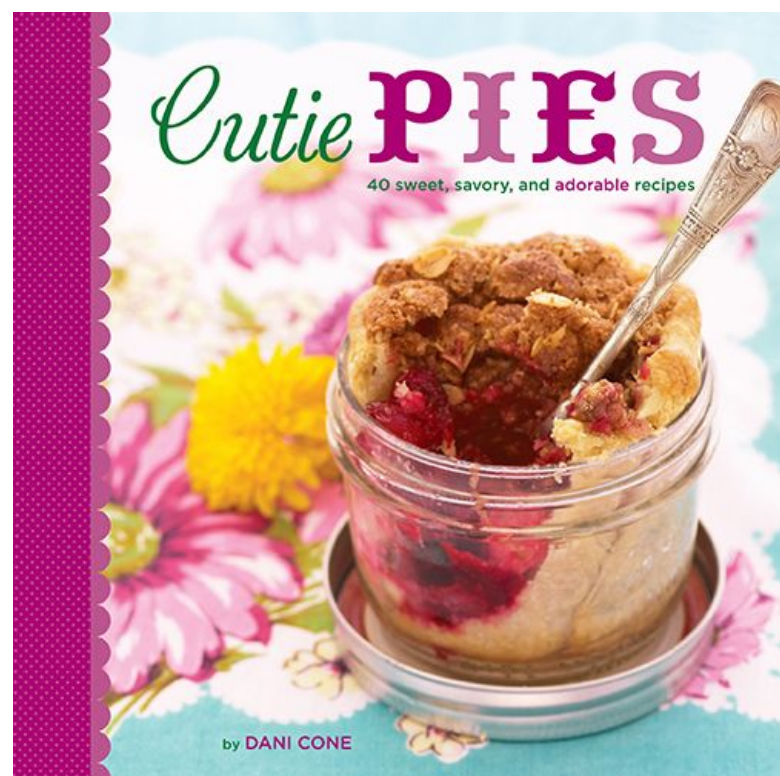
# About the Author

Connie Weis began her culinary career in the 1980s making desserts at night for the Balcony restaurant in Pittsburgh after working during the day as a dental assistant. Her passion for baking started as a teenager and continues to evolve. A frustrated artist, she feels that she has finally found her métier—creating brownies and blondies.

Connie's love of all things food led to a job in the specialty food business as the merchandise manager/buyer for the Taste Unlimited stores in southern Virginia. After nine years, Connie moved on to become a pastry chef (Todd Jurich's Bistro, Zinc Brasserie), the director of food development for the Baker's Crust chain of restaurants, and a restaurant consultant for Artisan Market & Café in Wilmington, North Carolina. She has also served as the food writer for *Port Folio Weekly* magazine.

Besides cooking and baking, Connie also enjoys organic gardening. The plants in her greenhouse are fed with compost enriched by all the eggshells from her brownie making. She currently participates as a part-time vendor at the Old Beach Farmers Market with her business, Brownies & S'more. Connie lives in Virginia Beach, Virginia, with her husband, Don.

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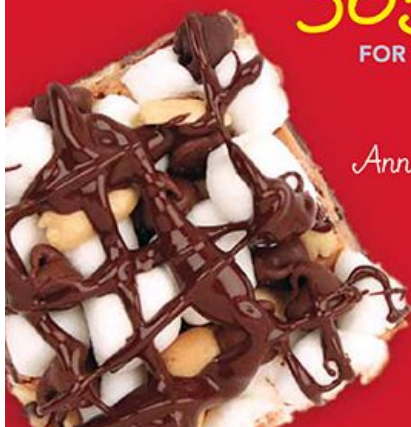


# the Daily Cookie

365

TEMPTING TREATS  
FOR THE SWEETEST YEAR  
OF YOUR LIFE

*Anna Ginsberg*



## sugar, sugar

*every recipe  
has a story*



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