

Outrageous Brownies

Source: Ina Garten

1/2 pound (2 sticks) unsalted butter
1/2 pound (1 1/3 cups) plus 6 ounces (1 cup) semisweet chocolate chips, divided
3 ounces unsweetened chocolate
3 extra-large eggs
1.5 tablespoons instant coffee powder (optional)
1 tablespoon real vanilla extract
1 cup + 2 tablespoons granulated sugar
1/2 cup + 2 tablespoons all-purpose flour, divided
1½ teaspoons baking powder
1/2 teaspoon kosher salt
1.5 cups diced walnut pieces (optional)

1. Preheat oven to 350 degrees. Grease and flour a 9 X 13 X 2" baking pan.)
2. Melt together the butter, chocolate chips, and unsweetened chocolate on top of a double boiler (You may do this in a glass dish in the microwave at 30 second intervals). Cool slightly.
3. Stir together the eggs, instant coffee, vanilla and sugar. Stir in the warm chocolate mixture and cool to room temperature.
4. Stir together the flour, baking powder and salt. Add to cooled chocolate mixture. Toss the walnuts and chocolate chips with flour to coat. Then add to the chocolate batter. Pour into prepared pan.
5. Bake for about 30 minutes, or until tester just comes out clean. Halfway through the baking, rap the pan against the oven shelf to allow air to escape from between the pan and the brownie dough. Do not overbake! Cool thoroughly, refrigerate well and cut into squares.