

## Chocolate Stout Brownies

- $\frac{3}{4}$  cup unsalted butter
  - 6 oz dark or semisweet chocolate chips
  - $\frac{1}{2}$  cup stout beer
  - 2 large eggs
  - 1 large egg yolk
  - $\frac{3}{4}$  cup flour
  - $\frac{1}{2}$  cup unsweetened cocoa powder
  - 1 cup brown sugar, firmly packed
  - $\frac{1}{2}$  tsp salt
1. Preheat the oven to 350.
  2. In a saucepan over low/med-low heat, melt the butter
  3. Add the chocolate chips and reduce heat to low. Stir until chocolate has melted and is well combined with the butter. Remove from heat.
  4. Stir in the stout.
  5. Add the eggs and yolk. Whisk until well combined.
  6. Add the flour, cocoa powder, brown sugar and salt. Stir until just combined.
  7. Pour into a greased and floured 8x8 baking pan.
  8. Bake at 350 until the top is dry and slightly cracked, about 25-30 minutes.
  9. Allow to cool completely before either adding the ganache or cutting into squares.

## Whisky Ganache

- 4 oz dark or semisweet chocolate chips
  - $\frac{1}{3}$  cup heavy cream
  - 1 Tb butter, softened
  - 1-2 Tb whisky, to taste
1. In a small saucepan over low/med-low heat, bring the cream to simmering.
  2. Add the chocolate; stir over very low heat until smooth.
  3. Add the butter and whiskey and stir until combined.
  4. Allow to cool for 10-15 minutes, but pour over brownies while still warm enough to be liquid.

## Notes

- An alternative to the ganache: before baking, sprinkle chocolate chips over the surface of the brownies and lightly press them into the batter.
- I prefer to use mini-chips instead of regular ones. Because they melt so much more quickly and easily than regular-sized chips, the chocolate is on the heat for less time and there is not as much risk of the chocolate seizing.
- The original recipe called for all the chocolate melting to be done over a double-boiler. It is safer for the chocolate, but makes the process much slower so I don't bother with it. If you decide to skip the double-boiler and do everything using direct heat, carefully monitor the texture of the chocolate and do not let it get too hot or it will seize.