

# Brownies

RECIPE LIGHTLY ADAPTED FROM THE BAREFOOT CONTESSA



## Ingredients

2 sticks unsalted butter  
8 oz plus 6 oz semisweet  
chocolate chips  
3 oz bittersweet chocolate  
chips  
3 extra-large eggs  
1 1/2 T instant coffee  
granules  
1 T vanilla extract  
1 c plus 2 T sugar  
1/2 c plus 2 T all-purpose  
flour, divided  
1 1/2 t baking powder  
1/2 t kosher salt  
1 1/2 cups SWP pecans,  
chopped

## Directions

1. Preheat the oven to 350 degrees. Butter and flour a 9x13 inch baking pan.
2. Melt the butter, 8 oz of the semisweet chocolate chips, and the bittersweet chocolate together in a medium bowl set over simmering water. Allow to cool for 15 minutes. In a large bowl, stir (no need to beat) together the eggs, coffee, vanilla, and sugar. Stir the chocolate mixture into the egg mixture (but only after the chocolate has fully cooled).
3. In a medium bowl, sift together 1/2 cup of the flour, the baking powder, and salt and add to the chocolate mixture. Toss the remaining 6 oz of chocolate chips, 1 cup of chopped pecans, and the remaining 2 tablespoons of flour in a medium bowl and add them to the chocolate mixture. Spread evenly in the prepared pan. Sprinkle remaining 1/2 cup of chopped pecans on top of brownies.
4. Bake for 32-35 minutes. Don't overbake!