



Outrageous Brownies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 pound unsalted butter - 1 pound plus 12 ounces semisweet chocolate chips - 6 ounces bitter chocolate - 6 extra-large eggs - 3 tablespoons instant coffee granules - 2 tablespoons pure vanilla extract - 2 1/4 cups sugar - 1 1/4 cups all-purpose flour - 1 tablespoon baking powder - 1 teaspoon salt - 3 cups chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F. 2. Butter and flour a 12 x 18 x 1-inch baking sheet. 3. Melt together the butter, 1 pound of the chocolate chips, and the bitter chocolate in a medium bowl over simmering water. Allow to cool slightly. In a large bowl, stir (do not beat) together the eggs, coffee granules, vanilla, and sugar. Stir the warm chocolate mixture into the egg mixture and allow to cool to room temperature. 4. In a medium bowl, sift together 1 cup of flour, the baking powder, and salt. Add to the cooled chocolate mixture. Toss the walnuts and 12 ounces of chocolate chips in a medium bowl with 1/4 cup flour, then add them to the chocolate batter. Pour onto the baking sheet. 5. Bake for 20 minutes, then rap the baking sheet against the oven self to force the air to escape from between the pan and the brownie dough. Bake for about 15 minutes, until a toothpick comes out clean. Do not overbake! Allow to cool thoroughly, refrigerate, and cut into 20 large squares. Notes: Flouring the chips and walnuts keeps them from sinking to the bottom. It is very important to allow the batter to cool well before adding the chocolate chips, or the chips will melt and ruin the brownies. This recipe can be baked up to a week in advance, wrapped in plastic, and refrigerated.