

Double Shot Espresso Brownies

Ingredients

¾ cup	Unsalted Butter
4 ½ oz	Unsweetened Chocolate
3 oz	Bittersweet or Semisweet Chocolate
1 Tbl	Ground Espresso*
½ tsp	Cinnamon
¼ tsp	Nutmeg
1 ½ cups	Sugar
3 ea	Eggs
1 tsp	Vanilla
¾ cup	All-Purpose Flour
14/ tsp	Salt

Instructions

1. Preheat your oven to 350°F. Lightly spray the Edge Brownie Pan with non-stick cooking spray.
2. In a medium bowl, sitting over a simmering pot of water (make sure the bottom of the bowl does not touch the water) melt the butter and chocolates, stirring occasionally until melted and then remove from the heat. Stir in the ground espresso, cinnamon, nutmeg and sugar to the chocolate mixture. Stir in one egg at a time followed by the vanilla extract. Stir in the flour and salt, just until combined.
3. Pour the batter into the prepared pan and spread evenly.
4. Bake for 35 minutes or until a toothpick inserted into it comes out with moist crumbs. Cool the brownies completely in the pan.

Notes

* I use fresh ground espresso beans but if you don't have access to these you can use the same amount of instant espresso powder (found in most gourmet food stores) or you can use instant coffee. If you use instant coffee, use 2 tbsl.