



Made-Over Deep Dish Brownies

Recipe Source: www.foodnetwork.com

Yield: 16 (2-inch) square brownies

Ingredients:

3 TBSP unsalted butter
2 TBSP canola or other neutral tasting oil
4 oz semisweet chocolate, coarsely chopped
¾ cup packed dark brown sugar
¼ cup white sugar
2 tsp vanilla extract
½ tsp salt
2 large eggs, cold
1 TBSP cold brewed coffee
¼ cup cocoa powder
¾ cup all-purpose flour
¼ tsp baking soda

Steps:

- Position rack in the lower third of the oven and heat oven to 325 degrees F. Use an 8x8 baking pan. Line it with foil or parchment paper so it hangs over the edges by about 1 inch. Spray the prepared pan completely.
- Place the butter, oil and chocolate in a microwave-safe bowl, and heat at 75% for 2 minutes until completely melted. (Stir at least once during the microwaving process.)
- Stir the brown and white sugars, vanilla and salt into the chocolate mixture with a wooden spoon. Add the eggs and coffee and beat vigorously until fully incorporated and the batter is thick and glossy.
- Add the cocoa, flour and baking soda and stir just until it disappears.
- Pour the batter into the pan and bake until the top is crispy and a toothpick is inserted into the middle comes out with a few crumbs, about 30 minutes.
- Cool the brownies in the pan on the counter. Lift brownies out of the pan by the foil if needed.

Tips from the Test Kitchen: You can eliminate the coffee if desired.

Nutritional Facts (per serving): Calories: 157, Carbohydrates: 23 grams, Protein: 2 grams, Total Fat: 7 grams, Saturated Fat: 3 grams, Cholesterol: 29 mg, Sodium: 106 mg, Fiber: 1 gram, Total Sugars: 17 grams.