

J·DAVIES ESTATE

RECIPE

RICH BROWNIES

*Recipe by
Executive Assistant to Hugh Davies,
Katie Quinn*

PAIR WITH:

"jd"
CABERNET SAUVIGNON

INGREDIENTS

8 oz unsalted butter

14 oz total semisweet chocolate chips; divided into 8 oz & 6 oz

3 oz unsweetened chocolate

3 large eggs (room temperature)

1 TBSP instant coffee powder

1 TBSP real vanilla extract

1 1/8 cups refined white sugar

1/2 cup all-purpose flour
(for batter)

1/8 cup all-purpose flour
(for chocolate chips)

1/2 TBSP baking powder

1/2 tsp salt
(preferably kosher, but table salt will do)



PREPARATION

- Place oven rack at middle; preheat oven to 350; grease & flour a 13x9x 1 1/2" baking dish.
- Melt together thoroughly the butter, 8 oz chocolate chips and unsweetened chocolate on top of a double boiler, stirring with a wooden spoon; cool slightly.
- In a separate bowl, stir together eggs, instant coffee, vanilla and sugar. With a wooden spoon, stir in the warm chocolate mixture thoroughly and cool to room temperature. Set aside.
- In another separate bowl, stir together the 1/2 cup flour for batter, baking powder and salt. With a wooden spoon, add the flour/baking powder/salt mixture to the cooled chocolate mixture until thoroughly incorporated.
- In another separate bowl, toss the 1/8 flour (for the chocolate chips) with the 6 oz of chips to coat. Throw away excess flour. Add flour-coated chips to the chocolate mixture; pour into pan.
- Bake for 30 minutes or until tester comes out just clean (batter on the tester will result in a gummy brownie; a completely dry tester will result in an overdone brownie). About halfway through the baking, tap the pan against the oven shelf to allow air to escape from between the pan and the dough. It's important to not over bake this recipe.
- Once done, cool thoroughly to room temperature. Refrigerate well (best is overnight). Take out of refrigerator a couple of hours before serving and cut into desired brownie size. Cutting the brownies while cold makes for a cleaner cut. Bring brownies back up to room temp and serve.