

Outrageous Brownies

****Outrageous Brownies: Chapter Summary****

This chapter centers around a delightful recipe for Outrageous Brownies, designed to yield 20 large pieces. The ingredients required include a pound of unsalted butter, a combination of semisweet and unsweetened chocolate amounting to 1 pound plus 12 ounces and 6 ounces, respectively. To enrich the flavor, 6 extra-large eggs, 3 tablespoons of instant coffee granules, and 2 tablespoons of pure vanilla extract are incorporated. The sweetness comes from $2\frac{1}{4}$ cups of sugar, complemented with $1\frac{1}{4}$ cups of all-purpose flour, 1 tablespoon of baking powder, 1 teaspoon of kosher salt, and 3 cups of chopped walnuts.

Preparation begins by heating the oven to 350 degrees Fahrenheit and preparing a $12 \times 18 \times 1$ -inch baking sheet with butter and flour. In a medium bowl, the butter, 1 pound of chocolate chips, and unsweetened chocolate are melted together over simmering water, then allowed to cool slightly. Meanwhile, in a large bowl, the eggs, coffee granules, vanilla, and sugar are gently stirred together without beating. Once cooled, the warm chocolate mixture is combined with the egg mix and left to reach room temperature.

Next, a medium bowl is used to sift 1 cup of flour, baking powder, and salt. This mixture is folded into the cooled chocolate batter. To add texture, the walnuts and remaining 12 ounces of chocolate chips are tossed in a medium bowl with $\frac{1}{4}$ cup of flour before being incorporated into the batter. The final mixture is poured into the prepared baking sheet.

The baking process is crucial; the brownies are baked for 20 minutes, during which the baking sheet should be rapped against the oven shelf to eliminate air pockets. An additional 15 minutes of baking follows, ensuring a toothpick inserted comes out clean. It's essential not to overbake. Once finished, the brownies are cooled thoroughly, refrigerated, and then cut into 20 generous squares.

This rich and chocolatey concoction promises to deliver an indulgent treat while showcasing the meticulous process involved in creating perfect brownies.