

Farm Stand Brownies

Hazel Blue Acres – Silvana, WA

Makes 16

3 ½ cups semisweet chocolate chips (about 20 oz.)

1 cup (2 sticks) unsalted butter

1 ½ tablespoons instant espresso powder

1 tablespoon vanilla extract

½ cup plus 1 tablespoon flour

1 ½ teaspoons baking powder

½ teaspoon salt

1 ¾ cups chopped hazelnuts, divided

3 large eggs

1 cup plus 2 tablespoons sugar

Preheat oven to 350 degrees.

Line a 9 x 13- inch glass pan with parchment paper. Generously butter/grease the paper.

Place chocolate and butter in a medium saucepan. Stir constantly over medium-low heat until melted and smooth.

Add espresso powder and vanilla and stir to blend. Cool for 15 minutes.

Whisk flour, baking powder, and salt in a small bowl. Add 1 ¼ cups hazelnuts and toss to coat.

Whisk eggs and sugar in a large bowl just to blend.

Add chocolate mixture to the egg mixture and stir until just blended.

Add flour mixture to the chocolate mixture and stir just to blend. Pour into prepared pan.

Sprinkle remaining 1/2 cup hazelnuts over the top of the brownies.

Bake brownies until tester inserted into the center comes out with moist crumbs still attached, about 35 minutes.

Cool brownies completely in pan. Cover and chill 6 hours.

Lift parchment paper out of the pan & cut brownies into 16 pieces. Trim crisp edges, if desired.

This can be made 2 days ahead and kept chilled.

Source: Earthbound Farm Organic Farm Stand via Bon Appetit Magazine