



Mocha Double Fudge Brownies

1-1/3 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1/4 teaspoon baking powder
1 cup (2 sticks) unsalted butter, room temperature
1-1/4 cups granulated sugar
2 eggs
1 Tablespoon vanilla extract

Filling

1-1/4 cup purchased chocolate syrup
2 ounces semisweet or dark chocolate chips
1/2 Tablespoon fine ground dark roasted coffee
1 8-ounce package cream cheese, room temperature
1 large egg
1/2 cup mini semisweet chocolate chips
1 Tablespoon all-purpose flour
1 cup chopped pecans

Glaze

2 ounces semisweet chocolate, chopped, or chocolate chips
1 teaspoon vegetable oil

Preheat oven to 350° F. Lightly grease foil lined 9-1/2-inch square baking pan with 2-inch-high sides.

Combine flour, cocoa and baking powder into medium bowl. Set aside. In a mixing bowl, cream butter and sugar until fluffy. Add eggs 1 at a time, beating well after each addition. Beat in vanilla. Add combined flour mixture, forming a thick batter. Set aside.

Prepare Filling:

In microwave safe bowl, cook chocolate syrup, 2 ounces chocolate chips, and fine ground coffee in microwave oven on high power for about 1 minute or until chips are melting; stir to combine. Set aside to cool.

In mixing bowl, beat cream cheese to soften; mix in egg. Stir in cooled chocolate mixture. Fold in mini chocolate chips and flour. Set aside.

To Bake: Spread half of chocolate brownie batter into prepared pan. Top with filling, spread evenly. Drop teaspoonfuls of remaining brownie batter over filling. Sprinkle the top with coarse chopped pecans.

Bake brownies until a toothpick inserted in the center comes out clean, about 50 to 55 minutes. Transfer pan to cooling rack. When brownies are cooled, prepare glaze.

To Glaze: In a small microwave safe bowl, stir chocolate chips with oil; cook on high power for about 1 minute or until chocolate chips are melted; stir until smooth. Drizzle cooled brownies with chocolate glaze. Place pan in refrigerator until brownies are cold and firm.

To Slice: Using the foil liner, remove brownies from pan to cutting board. Cut into desired serving sizes. Store brownies in refrigerator. Serve cold. Makes 16 to 20 large brownies

Cook's Note: The brownie base is thick and the filling is thin, but it will form into evenly baked brownies in the oven. I used a teaspoon size scoop to drop the brownie batter over the filling. Since these are very rich, I usually cut each baked brownie square into smaller serving sizes for an elegant confection dessert tray. I like to wipe my cutting knife with paper towels for cleaner cutting edges on the slices.

Recipe Inspired by: Double Chocolate Brownies

http://www.chicagobotanic.org/cafe/recipes/february_brownies

About Chocolate: Real chocolate is actually cocoa paste made from the seeds of the cacao tree, an evergreen that is native to and cultivated in Central and South America. It is grown as a crop in the East Indies, West Africa and Hawaii. The cacao tree needs a warm, humid climate with shade and regular rainfall. It can grow to 40 feet in the wild, but only to 25 feet when cultivated.

About the Recipe: Delightfully delicious brownies are filled with a soft mocha center and topped with crunchy chopped pecans. These are special treats that are a “match made in heaven” with a cup of hot coffee. Just close your eyes and enjoy that beautiful scent of real chocolate.