



Christina's Fudgy Brownies with Blueberry Jam Swirl & Cocoa Nibs

Christina Marbury September 5, 2017

INGREDIENTS

3oz unsweetened chocolate
4oz dark chocolate (I used 70%)
4oz unsalted butter
1 1/4 cup sugar
2 tsp vanilla extract
3 eggs
1 cup flour
3 Tbsp cocoa powder
1/2 tsp salt
1/3 cup blueberry jam*
about 1/4 cup cocoa nibs

PREPARATION

Melt unsweetened chocolate, dark chocolate and butter in a double boiler. If you put the chocolate in a medium sized bowl, you'll save a dish to wash!

While it's melting, measure flour, cocoa powder and salt into a small bowl, set aside.

Also prepare a 9x9 baking dish or 1/4 sheet pan by lining it with parchment and spraying or brushing it with oil.

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PREPARATION

When chocolate and butter has melted, remove from heat. Add sugar and vanilla to the mixture and whisk until the sugar starts to dissolve. This will take a minute or two.

Add eggs and continue whisking until fully combined.

Add flour mixture and whisk until just combined.

Pour batter into prepared pan and spread evenly. Dollop the jam on the batter, placing spoonfuls randomly around the pan. Using a butter knife or chopstick, gently swirl the jam to cover more of the pan (not letting it mix into the brownie batter). Sprinkle generously with cocoa nibs.

Bake at 375 for 20-25 minutes.

Let cool completely before cutting. Brownies will keep, refrigerated in an airtight container, for at least a week.

**Note: I made my own blueberry jam with the goal of a relatively tart jam to compliment the richness of the brownies. My jam process almost never involves measuring, and looked a little like this: place about 3 cups of blueberries in a pot and add a splash of lemon juice and a glug or two of maple syrup. Cook over medium heat, stirring occasionally to start and more often as it progresses, for about 20 minutes. Take a small spoonful of jam and place it on a plate in the freezer so it will cool quickly and allow you to test the texture. Add more sweetener if needed. When it's jammy, pour into a jar and let cool.*

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