



## GDC Truffle Brownie

Grocer's Daughter

October 31, 2017

### NOTES

- If made in a square/rectangular pan, you can cut the brownies into cute bite-size squares and be the hit of the party. If you choose to use mini-cupcake forms, make sure you don't over bake them. Pull them out of the oven when moist crumbs stick to your toothpick.
- We layer the brownies with our ganache frosting but they are perfectly delicious without it.
- We LOVE the crunch of the nibs but if they're not your thing, leave them out.
- With 70% dark chocolate, natural cocoa powder and roasted cocoa nibs
- Yield: 24 cupcake size brownies OR (2) 11x17 pans of brownies; half recipe works great too!

### INGREDIENTS

#### BROWNIE

Dark Chocolate - 354 g/12.5 oz/2 heaping cups of discs

Butter - 339 g/12 oz/3 sticks

Sugar - 675g/23.5 oz/3 1/3 cup

Egg Yolks - 3

Egg - 6

Vanilla - 2 1/4 t

Flour - 203g/1 1/4 cup

Salt - 3/4 t

Cocoa Power - 135 g/1 1/3 cup

#### DARK CHOCOLATE GANACHE FROSTING

Chocolate - 210 g/1.5 cups discs

Heavy Cream - 238 g/1 cup

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For more recipes, ingredients, and chocolate fun, visit [grocersdaughter.com](http://grocersdaughter.com).



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## PREPARATION

### BROWNIE

1. OVEN: Heat to 325 F.
2. BOWL/DOUBLE BOILER: Carefully melt chocolate and butter using 30 second increments at half power on the microwave or a double boiler (a bowl set atop a sauce pan of simmering water works fine). Chocolate temperature should not exceed 125 F. Stir until fully emulsified. Allow to cool to 90 F.
3. MIXER (Medium - High Speed): Mix yolks, eggs and sugar until light and thick (approx 3 mins). Mix in vanilla at end.
4. MIXER (Slow Speed): add in the chocolate and butter emulsion.
5. MIXER (Slow Speed): Incrementally incorporate the flour, salt and cocoa powder. (about 3 mins)
6. SCOOP: Scoop batter into muffin forms. If using silicone, no need to oil. If using metal, butter your pan.
7. Sprinkle batter with nibs.
8. OVEN: Bake at 325 F for 30 minutes. Rotate halfway through.
9. Cool.

### DARK CHOCOLATE GANACHE FROSTING

1. SAUCE PAN: Warm cream until it simmers. Pour over chocolate. Let sit until temperature reaches 90. Whip with hand mixer for 3-4 minutes.
2. \*If you prefer a sweeter frosting, add 1/4 cup sugar to the cream as it simmers and make sure it fully melts before pouring over chocolate.
3. Pipe or spread on brownies.

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