

CLASSIC BROWNIES: NEW AND OLD FAVORITES



Your Momma's Buttermilk Brownie with my momma!

Plain and Simple Fudgy Brownies

This is the recipe we make at home again and again when we want to get that quick but oh-so-delicious brownie fix!

BROWNIE BASE

4 oz. unsweetened chocolate, coarsely chopped
2/3 cup unsalted butter
2 cups granulated sugar
4 large eggs, lightly beaten
1 tsp. pure vanilla extract
1 1/4 cups unbleached, all-purpose flour
1 tsp. baking powder
1 tsp. salt
1 cup chopped walnuts or pecans, lightly toasted

Heat oven to 350 degrees. Lightly grease a 13x9" baking pan.

For the Brownie Base: Melt the chocolate and butter in a medium saucepan over low heat, stirring to blend. Remove pan from heat and whisk in sugar, eggs, and vanilla.

Stir in flour, baking powder, salt, and nuts. Spread into prepared pan. Bake for 25 minutes or until the brownies *just* begin to pull away from the sides of the pan. Brownies will be dry if over-baked! Cool pan slightly (or just until the brownies will no longer burn the roof of your mouth!). Cut into bars. Makes about 2 dozen.

BEV'S BITE

Walnuts and pecans should be stored in the refrigerator or freezer to prevent them from becoming rancid. To crisp up their taste again, lightly toast them before using. The easiest way to do this is to spread them in a large, dry skillet and toast them on the burner over low/medium heat until fragrant, stirring often to prevent burning. This takes several minutes. Cool completely before using in a recipe.

What could be better than a brownie and a glass of milk? Two brownies and a glass of milk!



Chocolate Brownies

Don't let the plain name fool you. The flavor is anything but plain! Vary the nuts (or use several types in the same brownie) for something different.

BROWNIE BASE

1½ cups unsalted butter
1½ cups unsweetened cocoa powder,
sifted
6 large eggs, lightly beaten
3 cups superfine sugar
¼ cup granulated sugar
1⅔ cups unbleached, all-purpose flour
1½ tsp. pure vanilla extract
1 cup coarsely chopped pecans, toasted

Heat oven to 350 degrees. Line an 8x12" baking pan.

For the Brownie Base: Melt the butter in a large saucepan over low heat. Whisk in the cocoa powder, stirring until blended. Whisk the eggs, sugars, flour, and vanilla in a large bowl, blending gently until smooth. Stir in the cocoa/butter mixture and nuts.

Spread into prepared pan. Bake for 40 minutes or until a cake tester or toothpick inserted near the center comes out with a few moist crumbs attached. Brownies will be dry if overbaked! Cool pan completely on a wire rack. Cut into squares. Makes about 2 dozen.

Fudge Brownies

Brown sugar is the star in these rich, chocolaty, cakelike brownies. This very simple, one-saucepan recipe yields delicious results!

BROWNIE BASE

½ cup unsalted butter
3 oz. unsweetened chocolate, coarsely
chopped
1 cup firmly packed light brown sugar
½ tsp. pure vanilla extract
2 large eggs, lightly beaten
½ cup unbleached, all-purpose flour
¼ cup mini semisweet chocolate chips

Heat oven to 350 degrees. Lightly grease an 8" square pan.

For the Brownie Base: Melt the butter and chocolate in a large saucepan over low heat until mixture is melted and smooth. Remove from heat. Cool slightly.

In a medium bowl with an electric mixer, beat sugar and vanilla on low speed just until combined. Beat in cooled butter/chocolate mixture on low speed until blended.

Add eggs, beating well. Beat in flour on medium-low speed until batter is smooth. Gently stir in chips. Spread into prepared pan. Bake for 25 minutes or until a cake tester or toothpick inserted near the center comes out with a few moist crumbs attached. Cool pan completely on a wire rack. Cut into squares. Makes about 1 dozen.

Brownies for a Crowd

This big batch of fudgy, frosted brownies is perfect when just a few won't do! They're perfect to go along with you to a picnic or family reunion or to share with friends.

BROWNIE BASE

- 2 oz. unsweetened chocolate, coarsely chopped
- 2 oz. bittersweet chocolate, coarsely chopped
- 1 cup unsalted butter, softened to room temperature
- 2 cups granulated sugar
- ½ cup sour cream (yes, you could use low fat—but what's the point?!)
- 4 large eggs, lightly beaten
- 2 tsp. pure vanilla extract
- 1¾ cups unbleached, all-purpose flour
- ¼ tsp. salt

CHOCOLATE FROSTING

- 4 oz. semisweet chocolate, coarsely chopped
- 2 oz. milk chocolate, coarsely chopped
- 2 tbsp. unsalted butter, softened to room temperature
- 1½ cups confectioners' sugar, sifted
- ½ tsp. pure vanilla extract
- 3 tbsp. or more heavy (whipping) cream or half-and-half

BEV'S BITE

Need more brownies for your crowd? Try Your Momma's Buttermilk Brownies (see index).

Heat oven to 350 degrees. Lightly grease a 15x10x1" baking pan.

For the Brownie Base: Combine the chocolates in a double boiler set over simmering water. Stir often, over low heat, until mixture is melted and smooth.

Remove top of double boiler from heat, and carefully wipe bottom (so none of the moisture steams up into the chocolate mixture). Whisk in butter to blend. Whisk in sugar until well combined.

With a large spoon, add sour cream, eggs, and vanilla; mix well. Gently add in flour and salt just until mixture is combined. Spread into prepared pan. Bake for 20 to 25 minutes or until a cake tester or toothpick inserted near the center comes out with a few moist crumbs attached. Brownies will be dry if overbaked! Cool pan completely on a wire rack.

For the Chocolate Frosting: Melt chocolates in a double boiler set over simmering water. Stir often, over low heat, until mixture is melted and smooth.

Remove top of double boiler from heat, and carefully wipe bottom (so none of the moisture steams up into the chocolate mixture). Whisk in butter, sugar, vanilla, and enough cream for a smooth spreadable frosting. Frost cooled brownies. Cut into bars. Makes about 4 dozen.

Brownies Smothered with Chocolate Frosting

Unsweetened cocoa powder stars in this chocolaty, frosty brownie! This is a very sweet brownie with a rich chocolate frosting that you simply must smother on (and, of course, lick your fingers after eating a square!).

BROWNIE BASE

1½ cups unsalted butter
1 cup unsweetened cocoa powder,
sifted
2¼ cups granulated sugar
¼ cup firmly packed light brown sugar
6 large eggs, lightly beaten
1½ cups unbleached, all-purpose flour
1½ tsp. pure vanilla extract
¼ tsp. salt
1 cup coarsely chopped pecans, toasted

CHOCOLATE FROSTING

2 oz. bittersweet chocolate, coarsely
chopped
¼ cup unsalted butter, softened to
room temperature
1½ cups confectioners' sugar, sifted
3 tbsp. or more milk, whole or 2
percent
½ tsp. pure vanilla extract

Heat oven to 350 degrees. Lightly grease a 13x9" baking pan.

For the Brownie Base: Melt the butter in a medium saucepan over low heat. Whisk in the cocoa until smooth; cool slightly. Stir the sugars into cocoa mixture until combined. Whisk in eggs, blending well. Whisk in the flour, vanilla, and salt until blended. Gently stir in pecan pieces. Spread into prepared pan.

Bake for 45 minutes or until a cake tester or toothpick inserted in the center comes out with a few moist crumbs attached. Cool pan completely on a wire rack.

For the Chocolate Frosting: Melt the chocolate and butter in a medium saucepan over low heat, stirring until smooth and blended. With an electric mixer, beat in sugar, milk, and vanilla on low speed to blend, then increase speed to medium high and beat until frosting is smooth and spreadable.

Frost cooled brownies. Cut into squares. Makes about 2 dozen.

Chocolate-Ganache-Topped Brownies

I have taught this brownie recipe for years and years and it never fails to elicit “oohs” and “ahs” from everyone—usually followed by “good chocolate does make a difference!” Lesson learned in advance—use only the very best chocolate for these decadent brownies. They will satisfy you, me, and anyone else who claims to be a demanding chocolate lover.

BROWNIE BASE

- 1 lb. semisweet chocolate, coarsely chopped
- 1 lb. bittersweet chocolate, coarsely chopped
- 1 cup unsalted butter, softened to room temperature
- 9 large eggs, lightly beaten
- 3 cups granulated sugar
- 1 tsp. pure vanilla extract
- 3 cups unbleached, all-purpose flour
- ½ tsp. salt

GANACHE

- 1 cup heavy (whipping) cream
- 12 oz. semisweet chocolate, finely chopped

BEV'S BITE

You want me to test these where? That's right, test 1 to 2" from the edge of the pan. Why? By the time the center is completely set, the edges will be dry. Look for very moist crumbs if you *must* test in the center!

Heat oven to 300 degrees. Lightly grease an 11x17" baking pan. Cover the bottom of the pan with a piece of parchment paper cut to fit. Lightly grease the parchment paper.

For the Brownie Base: Combine the chocolates in a double boiler set over simmering water. Stir often, over low heat, until mixture is melted and smooth.

Remove top of double boiler from heat, and carefully wipe bottom (so none of the moisture steams up into the chocolate mixture); cool slightly. Whisk in the butter to blend.

In a medium bowl with an electric mixer, beat the eggs, sugar, and vanilla on low speed until combined.

Add the cooled chocolate mixture to the egg mixture. Gently add in flour and salt just until mixture is combined. Spread into prepared pan. Bake for 15 to 20 minutes or until a cake tester or toothpick comes out with a few moist crumbs attached, testing 1 to 2" from the edge of the pan. Cool pan completely on a wire rack.

For the Ganache: Bring the cream to a boil in a medium saucepan. Remove from the heat and whisk in the chocolate. When the brownies have thoroughly cooled, invert the pan over a wire rack placed atop waxed paper. Remove the parchment paper. Spread the ganache evenly over the brownies. Place brownies in the refrigerator to set. Cut into bars once cooled and ganache has firmed slightly. Makes about 1½ dozen.

Chunky Brownies

Chocolate upon chocolate, moist, nut textured, and intensely flavored—these brownies are sure to satisfy!

BROWNIE BASE

1½ cups unsalted butter
3 cups granulated sugar
1 tbsp. pure vanilla extract
6 large eggs, lightly beaten
1½ cups unbleached, all-purpose flour
¾ cup unsweetened cocoa powder,
sifted
¾ tsp. salt
12 oz. semisweet chocolate, coarsely
chopped
1½ cups chopped pecans or walnuts,
toasted

Heat oven to 350 degrees. Lightly grease an 11x15" *insulated* baking pan.

For the Brownie Base: Melt the butter in a medium saucepan over low heat. Remove the saucepan from the heat, then whisk in sugar, vanilla, and eggs, blending well.

Whisk in flour, cocoa, and salt, mixing well. Add chocolate pieces and nuts. Spread into prepared pan. Bake for 30 minutes or until a cake tester or toothpick inserted near the center comes out with a few moist crumbs attached. Brownies will be dry if over-baked! Cool pan completely on a wire rack. Cut into bars. Makes about 3 dozen.

Classic Mix of Chocolates Brownies

You may think this is a little crazy, but freezing these brownies for 30 minutes before cutting and serving brings out the fudgy texture!

BROWNIE BASE

½ cup unsalted butter
2 oz. unsweetened chocolate, coarsely
chopped
2 oz. bittersweet chocolate, coarsely
chopped
1¼ cups granulated sugar
1 tsp. pure vanilla extract
¼ tsp. salt
2 large eggs, lightly beaten
½ cup unbleached, all-purpose flour
½ cup semisweet chocolate chips

Heat oven to 375 degrees. Line an 8" square pan with foil; lightly grease the foil.

For the Brownie Base: Combine the butter with the chocolates in a medium saucepan over low heat, stirring constantly until the mixture is melted. Remove saucepan from heat.

Whisk in sugar, vanilla, and salt. Whisk in eggs, blending well. Gently add in flour just until combined.

Mix in chips. Spread into prepared pan. Bake for 30 to 35 minutes or until a cake tester or toothpick inserted near the center comes out with a few *wet* crumbs attached. Cool pan on a wire rack for 30 minutes, then place pan in freezer for 30 additional minutes.

Remove pan from freezer, remove foil from brownies, and cut brownies into squares. Makes about 1½ dozen.

Colossal Brownies

Sometimes it's just plain fun to make eye-popping, immense, larger-than-life brownies!

BROWNIE BASE

- 6 oz. unsweetened chocolate, coarsely chopped
- 2 oz. bittersweet chocolate, coarsely chopped
- 1 cup unsalted butter, softened to room temperature
- 3 cups granulated sugar
- 6 large eggs, lightly beaten
- 1¾ cups unbleached, all-purpose flour
- 1½ tsp. pure vanilla extract
- ½ tsp. salt
- 2 cups large pecan pieces, toasted

BEV'S BITES

So how would you get large pecan pieces? Easily—just break pecan halves apart with your fingers.

My cutting suggestion: cut pan of brownies lengthwise into thirds, then crosswise into fifths.

Brownies freeze well. Store these, well wrapped, in the freezer for up to 1 month.

Heat oven to 350 degrees. Lightly grease a 15½ x 10½" jellyroll pan.

For the Brownie Base: Combine the chocolates in a double boiler set over simmering water. Stir often, over low heat, until mixture is melted and smooth.

Remove top of double boiler from heat, and carefully wipe bottom (so none of the moisture steams up into the chocolate mixture). Whisk in butter, sugar, and eggs until blended.

Blend in flour, vanilla, and salt. Stir in pecan pieces. Spread into prepared pan. Bake for 20 to 25 minutes or until a cake tester or toothpick inserted in the center comes out with a few moist crumbs attached. Cool pan completely on a wire rack. Cut into colossal-size pieces. Makes about 1 dozen.

Crusty-Top, Soft-Center Brownies

A sweet crust and a chewy center provide a delicious combo of flavors and textures! I even had a "brownie moment" not too long ago and decided to bake these on the grill. They turned out beautifully!

BROWNIE BASE

3 oz. unsweetened chocolate, coarsely chopped
½ cup unsalted butter, softened to room temperature
1¼ cups granulated sugar
¼ cup firmly packed light brown sugar
1½ tsp. pure vanilla extract
3 large eggs, lightly beaten
1½ cups unbleached, all-purpose flour
¼ teaspoon salt

BEV'S BITE

If you want tender brownies with a cake-like consistency, stir the brownie batter only until smooth; do not overmix.

Heat oven to 350 degrees. Grease *bottom only* of an 8" square pan.

For the Brownie Base: Melt the chocolate in a double boiler set over simmering water. Stir often, over low heat, until chocolate is melted and smooth.

Remove top of double boiler from heat, and carefully wipe bottom (so none of the moisture steams up into the chocolate mixture). Whisk in butter, sugars, and vanilla to blend. Whisk in eggs; mix well. Gently add in flour and salt just until mixture is combined. Spread into prepared pan. Bake for 25 to 30 minutes or until a cake tester or toothpick inserted near the center comes out with a few moist crumbs attached. Brownies will be dry if overbaked! Cool pan completely on a wire rack. Cut into bars. Makes about 2 dozen.

Deluxe Brownies with Caramel Sauce

Take a classic brownie, add a classic sauce and ice cream, and—voilà!—you have an extraordinary classic brownie treat!

DELUXE BROWNIE BASE

7 oz. unsweetened chocolate, coarsely chopped
 $\frac{3}{4}$ cup + 2 tbsp. unsalted butter
4 large eggs, lightly beaten
 $1\frac{1}{2}$ cups granulated sugar
 $\frac{1}{2}$ cup superfine sugar
 $1\frac{1}{4}$ tsp. pure vanilla extract
 $1\frac{1}{2}$ cups cake flour, sifted
 $\frac{3}{4}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt

CARAMEL SAUCE

1 cup firmly packed dark brown sugar
1 cup heavy (whipping) cream
 $\frac{1}{4}$ cup rice syrup or light corn syrup
2 tbsp. unsalted butter
1 tbsp. pure vanilla extract

Ice cream, flavor of your choice

BEV'S BITES

My Brownie Base is Disappearing Brownies (see index) with pecans omitted.

Leftover sauce? Store in a covered container in the refrigerator for up to 2 weeks.

Heat oven to 325 degrees. Lightly grease a 13x9" baking pan.

For the Brownie Base: Melt the chocolate and butter in a medium saucepan over low heat, stirring until smooth. Cool slightly.

In a large bowl with an electric mixer, beat eggs and sugars on high speed until mixture is light, fluffy, and lemon colored, stopping occasionally and scraping sides of bowl. Add chocolate/butter mixture and vanilla, beating on low speed until combined.

Add flour, baking powder, and salt, beating on low speed until combined, stopping and scraping sides of bowl as needed. Spread into prepared pan. Bake for 25 to 30 minutes or until a cake tester or toothpick comes out with a few moist crumbs attached, testing 1 to 2" from the edge of the pan. Cool pan completely on a wire rack. Cut into 3 to $3\frac{1}{2}$ " pieces.

For the Caramel Sauce: Combine sugar, cream, syrup, and butter in a medium saucepan. Bring to a boil, stirring occasionally. Reduce heat; boil gently until slightly thickened (this will take 5 to 10 minutes). Remove from heat; stir in vanilla. Serve warm. Makes $2\frac{1}{2}$ cups.

To serve this deluxe dessert, place brownie piece in a wide serving bowl. Top with a scoop of ice cream, then sauce. Entire recipe will serve 10+.

Disappearing Brownies

You'll know they're good because they'll disappear like magic!

BROWNIE BASE

7 oz. unsweetened chocolate, coarsely chopped
¾ cup + 2 tbsp. unsalted butter
4 large eggs, lightly beaten
1½ cups granulated sugar
½ cup superfine sugar
1¼ tsp. pure vanilla extract
1½ cups cake flour, sifted
¾ tsp. baking powder
½ tsp. salt
1¼ cups coarsely chopped pecans, toasted

BEV'S BITE

Why cake flour? It's a fine-textured, soft wheat flour that makes for particularly tender brownies and cakes.

Heat oven to 325 degrees. Lightly grease a 13x9" baking pan.

For the Brownie Base: Melt the chocolate and butter in a small saucepan over low heat, stirring until smooth. Cool slightly.

In a large bowl with an electric mixer, beat eggs and sugars on high speed until mixture is light, fluffy, and lemon colored, stopping occasionally and scraping sides of bowl. Add chocolate/butter mixture and vanilla, beating on low speed until combined.

Add flour, baking powder, and salt, beating on low speed until combined, stopping and scraping sides of bowl as needed. Gently stir in pecans. Spread into prepared pan. Bake for 25 to 30 minutes or until a cake tester or toothpick comes out with a few moist crumbs attached, testing 1 to 2" from the edge of the pan. Cool pan completely on a wire rack. Cut into bars. Makes about 1½ dozen.

Filled and Frosted Rocky Road

I know, I know . . . this has lots of steps, but it is well worth your time and effort. An East Coast chef/baker friend of mine shared this recipe with me (she created it for her deli), and she guarantees that once your guests try these, you'll be declared the Filled and Frosted Rocky Road King or Queen of anywhere!

BROWNIE BASE

- 2 oz. unsweetened chocolate, coarsely chopped
- ½ cup unsalted butter, softened to room temperature
- 1¼ cups unbleached, all-purpose flour
- 1 cup granulated sugar
- 1 tsp. baking powder
- 1 tsp. pure vanilla extract
- 2 large eggs, lightly beaten
- ¾ cup chopped roasted peanuts

ROCKY ROAD FILLING

- 10 oz. cream cheese, softened to room temperature
- ½ cup granulated sugar
- 2 tbsp. unbleached, all-purpose flour
- ½ tsp. pure vanilla or chocolate extract
- 1 large egg, lightly beaten
- ¼ cup chopped roasted peanuts
- 1 cup semisweet chocolate chips
- 2 cups mini marshmallows

ROCKY ROAD FROSTING

- ½ cup unsalted butter
- 1 oz. unsweetened chocolate, coarsely chopped
- 3 cups confectioners' sugar, sifted
- ¼ cup milk, whole or 2 percent, room temperature
- 1 tsp. pure vanilla extract

Heat oven to 350 degrees. Lightly grease and flour a 13x9" baking pan, tapping out any excess flour.

For the Brownie Base: Melt the chocolate in a double boiler set over simmering water. Stir often, over low heat, until chocolate is melted and smooth.

Remove top of double boiler from heat, and carefully wipe bottom (so none of the moisture steams up into the chocolate). Whisk in butter, flour, sugar, baking powder, vanilla, and eggs; mix well. Gently stir in nuts. Spread into prepared pan.

For the Rocky Road Filling: In a medium bowl with an electric mixer, beat cream cheese, sugar, flour, vanilla, and egg at medium speed until smooth and fluffy. Gently stir in nuts. Spread over chocolate batter; sprinkle with chocolate chips. Bake for 25 to 35 minutes or until a cake tester or toothpick inserted in the center comes out with a few moist crumbs attached.

Immediately sprinkle marshmallows over top. Return to oven and bake an additional 3 minutes.

For the Rocky Road Frosting: Combine the butter and chocolate in a medium saucepan over medium-low heat, stirring until mixture is melted and smooth. Remove from heat.

Beat in sugar, milk, and vanilla with an electric mixer on medium-low speed until smooth. Immediately pour frosting over marshmallows. Chill at least 1 hour until firm. Cut into bars. Makes about 3 dozen.

I Love Rocky Road! Brownies

How did this name come about? Every time my friends and I gather round to eat these, we join in for a chorus of that Weird Al song, "I Love Rocky Road" . . . instant, tasty entertainment. These are rich brownies topped with all your favorites. How can you not love them?

BROWNIE BASE

- 1/2 cup unsalted butter**
- 2 oz. unsweetened chocolate, coarsely chopped**
- 2 large eggs**
- 1 cup granulated sugar**
- 2/3 cup unbleached, all-purpose flour**
- 1/4 tsp. salt**
- 1 tsp. pure vanilla extract**

ROCKY ROAD TOPPING

- 1/2 cup chopped salted peanuts**
- 1/2 cup semisweet or milk chocolate chips**
- 1 cup mini marshmallows**
- 1/4 cup Smooth and Silky Fudge Sauce (see index)**

Heat oven to 350 degrees. Lightly grease a 9" square pan.

For the Brownie Base: Melt butter and chocolate in a small saucepan over low heat, stirring until smooth. Set aside to cool.

In a medium bowl with an electric mixer, beat eggs at medium speed until thick and lemon colored. Continue beating and add the chocolate/butter mixture, sugar, flour, salt, and vanilla, stopping and scraping bowl often, until ingredients are well mixed. Spread into prepared pan. Bake for 20 to 25 minutes or until a cake tester or toothpick inserted near the center comes out with a few moist crumbs attached.

For the Rocky Road Topping: Sprinkle nuts, chips, and marshmallows over hot brownies. Drizzle with sauce. Continue baking for 12 to 15 minutes or until lightly browned. Cool pan completely on a wire rack. Cut into squares. Makes 18+.

Swirled Brownies

Dense, fudgy brownies—this time with a swirl of sour cream to create that oh-so-special marbled effect. These are perfect to add variety when you're serving an assortment of brownies.

BROWNIE BASE

4 oz. unsweetened chocolate, coarsely chopped
½ cup unsalted butter, softened to room temperature
1½ cups granulated sugar
½ cup firmly packed light brown sugar
½ cup sour cream
4 large eggs, lightly beaten
2 tsp. pure vanilla extract
1½ cups unbleached, all-purpose flour
1 tsp. baking powder
½ tsp. salt

SWIRLIN'

½ cup sour cream, room temperature
½ cup granulated sugar
1 large egg, lightly beaten
2 tbsp. unbleached, all-purpose flour

BEV'S BITE

Yes, you *could* use light or low-fat sour cream in this recipe, but here's my suggestion. Use regular sour cream, enjoy the satisfying flavors, eat fewer, then take a long walk. (No, you *can't* take extra brownies with you on that walk!)

Heat oven to 350 degrees. Lightly grease a 13x9" baking pan.

For the Brownie Base: Melt the chocolate in a double boiler set over simmering water. Stir often, over low heat, until chocolate is melted and smooth.

Remove top of double boiler from heat, and carefully wipe bottom (so none of the moisture steams up into the chocolate).

With a whisk or large spoon, stir in butter, sugars, sour cream, eggs, and vanilla; mix well. Gently add in flour, baking powder, and salt just until mixture is combined. Spread *⅔ of the batter* into prepared pan.

For the Swirlin': Whisk ingredients together in a small bowl until smooth. Spread atop Brownie Base in pan, then spoon remaining Brownie Base over top.

To swirl batters, drag a knife in a zigzag motion across entire surface. Bake for 40 to 50 minutes or until a cake tester or toothpick inserted in the center comes out with a few moist crumbs attached. Cool pan completely on a wire rack. Cut into bars. Makes about 3 dozen.

Many Swirls Brownies

Is this a brownie? Yes! Is this a cheesecake? Well, yes! It's the perfect combination of flavors and textures for the brownie cheesecake lover in all of us.

CREAM BASE

12 oz. cream cheese, softened to room temperature
1/4 cup confectioners' sugar, sifted
1/4 cup granulated sugar
1 tsp. pure vanilla extract
1 large egg, lightly beaten
1/8 tsp. salt

BROWNIE BASE

1 cup unsalted butter
2 oz. unsweetened chocolate, coarsely chopped
6 oz. semisweet or bittersweet chocolate, coarsely chopped
1 tsp. unsweetened cocoa powder, sifted
2 tsp. pure vanilla extract
1 1/2 cups granulated sugar
3 tbsp. rice syrup or light corn syrup
4 large eggs, lightly beaten
1 large egg yolk, lightly beaten
1 cup unbleached, all-purpose flour
1 tsp. baking powder
1/2 tsp. salt
4 1/2 oz. white chocolate, coarsely chopped

BEV'S BITES

*Okay, so you've spent some serious time and effort making these brownies and now you have to wait overnight? Here's my solution—cut a small square for yourself to try (quality control!), then go for a long walk so you'll forget about the brownies until tomorrow!

Leftovers? Store tightly wrapped in the refrigerator.

Heat oven to 350 degrees. Line a 13x9" baking pan with foil. Lightly grease the foil.

For the Cream Base: In a medium bowl with an electric mixer, beat together all the ingredients until smooth.

For the Brownie Base: Melt the butter with the unsweetened and semisweet or bittersweet chocolates in a medium saucepan over low heat, until mixture is melted and smooth. Remove pan from heat; whisk in cocoa powder and vanilla.

Whisk sugar and syrup into butter/chocolate mixture until smooth. Add eggs and egg yolk, whisking until smooth and glossy. Stir in flour, baking powder, and salt, combining until smooth. Gently stir in the white chocolate pieces.

Spread *half the Brownie Base* into prepared pan. Drop tablespoonfuls of *half of the Cream Base* atop the Brownie Base. Lightly spread the remaining Brownie Base over the top. Drop tablespoonfuls of the remaining Cream Base on top and *gently* swirl both mixtures together (using a butter knife).

Bake brownies for 30 to 40 minutes or until a cake tester or toothpick inserted in the center comes out with a few moist crumbs attached. Brownies will be dry if overbaked! Cool pan completely on a wire rack.

You're not gonna be happy with me, but cover the pan once cool and place in the refrigerator overnight before cutting. This allows flavors to develop.*

When ready to cut, lift brownies out of the pan using the foil as a handle. Invert, gently peel off the foil, and then reinvert. Cut into squares. Makes about 2 dozen.

Count the many swirls while you're enjoying this brownie's moist, creamy flavors.

