

Espresso Chocolate Chunk Brownies

12 oz. Scharffen Berger bittersweet chocolate, chopped
3 T. Organic Valley unsalted butter
2/3 c. sugar
1/4 c. freshly brewed espresso
2 eggs
3/4 c. all-purpose flour
1/2 t. salt
1 c. chopped walnuts
1 T. butter, melted for brushing pan

1. Preheat oven to 325 degrees. Brush 9-inch square baking pan with butter and line with parchment.
2. Over a double boiler, combine 6 ounces of the chocolate, butter, sugar, and espresso until melted and smooth. Cool slightly and pour into large mixing bowl.
3. Whisk in eggs. Add flour and salt, and mix with a spoon until smooth. Stir in remaining chopped chocolate and nuts. Pour into baking pan and bake about 35 minutes. Set aside to cool completely. Cover and refrigerate at least one hour or overnight. Invert, and cut into 16 squares. Dust with powdered sugar. Makes 16 brownies.

Nutrition (per serving for 16 servings): 240 calories; 51% calories from fat; 14.9g total fat; 38.3mg cholesterol; 85.7mg sodium; 45.1mg potassium; 27.5g carbohydrates; 2.1g fiber; 8.9g sugar; 3.1g protein.