



The Brick Kitchen
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Dark Chocolate Chip Skillet Brownie

Makes one large 10-inch brownie

Close your eyes . . . Imagine biting into a warm, chocolaty brownie. Yummm To make your dreams come true, make this skillet brownie -- it delivers the perfect chewy, chocolaty experience that you need and deserve. This recipe's chocolate flavor is enhanced with a sprinkle of flake salt for a delightful finish!

Ingredients:

8 tablespoons butter
1/2 cup granulated sugar
1/3 cup packed brown sugar
1 large egg
1 teaspoon pure vanilla extract
1 ounce espresso, or strong coffee
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/3 cup cocoa powder
1 cup dark chocolate chips or chunks
1/2 teaspoon coarse flake salt, for garnish

Directions:

1. Preheat the oven to 350°F.
2. In a small saucepan, brown the butter until just golden in color. The milk solids will separate and turn golden brown - this is what gives a nutty flavor to the end recipe, so be sure to scrape in all the browned bits!
3. In a stand mixer or large bowl, mix the browned butter with the granulated sugar, and brown sugar until evenly incorporated. Stir in the egg, vanilla, and espresso; mix until combined.
4. In a separate bowl, mix the dry ingredients: flour, baking soda, salt, and cocoa powder until evenly combined.
5. Add the dry ingredient mixture to the butter-sugar mixture. Fold in the chocolate chips. Transfer the brownie dough into a 10-inch cast-iron skillet add pat into place forming an even layer.
6. Bake in a preheated oven until the brownie is just set in the center (the dough springs back to a light fingertip touch), 18 to 20 minutes. Let the brownie cool for 5 minutes and sprinkle with flake salt before serving. Serve warm wedges of the brownie with a side of vanilla ice cream.