

SWEET TREAT

Muffin Tin Brownies

YOU WILL NEED

- 12 ounces bittersweet chocolate chips 60-70% cacao
- 1/2 cup butter
- 3 large eggs
- 1 cup granulated sugar
- 1/4 cup brown sugar packed
- 1 tablespoon vanilla extract
- 1/2 teaspoon salt
- 3/4 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1 cup chopped pecans (optional)
- 1/2 cup mini semisweet chocolate chips



TOP TIP

Use parchment baking cups for easy brownie exit from muffin tin.

PROCEDURE

1. Preheat oven to 375 F. Grease and flour a 12-cup muffin tin or use regular or parchment baking cups. (If using grease method, grease well so brownies don't stick.) Set aside.
2. Melt chocolate and butter in a heavy saucepan over low heat, stirring constantly until melted and well-combined. Remove from heat, and set aside.
3. In the bowl of a stand mixer, beat the eggs, sugars, vanilla, and salt on high speed 5 minutes, or until the batter is thick and creamy.
4. Reduce the speed to low, and mix in the melted chocolate until well-combined.
5. Stir in flour and cocoa powder just until combined.
6. Add nuts, if using, and chocolate chips. Stir in to combine. The batter should be the consistency of a thick brownie batter at this point.
7. Divide batter among muffin cups. They should be about 3/4 full.

Bake 15-25 minutes. The brownies will be puffed and the top should be shiny and cracked. Bake toward the lower end of the baking time if you prefer more fudge-like middles and longer if you prefer cake-like brownie.

Let cool in muffin tin for 10 minutes, and then remove to a wire rack to finish cooling.