

Salt and Serenity

Malted Chocolate Brownies

Adapted from Chef Michael Smith's recipe for Triple Chocolate Brownies

8 ounces bitter-sweet or semi-sweet chocolate (not unsweetened chocolate)
1 cup (2 sticks) unsalted butter
1 cup less 1 tablespoon all-purpose flour
1 tablespoon unsweetened cocoa powder
½ cup malted milk powder
1 teaspoon baking powder
½ teaspoon kosher salt
4 eggs
2 cups brown sugar
1 tablespoon pure vanilla extract
1 cup malted milk balls, cut in half
cocoa powder for dusting (optional)

1. Preheat your oven to 350°F. Line bottom and sides of a 9x13 inch baking pan with parchment paper. Check my video if you need a reminder on the best way to do this. http://www.saltandserenity.com/wp-content/uploads/2015/12/lining-pan-4.m4v?_=1
2. To protect the chocolate from direct heat, melt it and the butter in a heatproof bowl set over a small pot of simmering water, stirring constantly. When the chocolate and butter have melted, whisk until smooth. Set aside to let cool for a few minutes.
3. Sift together the flour, cocoa powder, malted milk powder, baking powder and salt. Whisk eggs, sugar and vanilla together and then add to the slightly cooled chocolate and mix thoroughly. Stir in the flour mixture and malted milk balls until incorporated.
4. Pour batter into lined 9- x 13-inch pan. Bake for 25-30 minutes. The brownies will be a bit wobbly in the center, but will firm up with cooling.
5. Let cool in the pan completely. I like to refrigerate them for a few hours after they have cooled to room temperature before I cut them. Cut into 24 squares. Dust with cocoa powder before serving if desired.

Brownies can be frozen for up to a month.