

Salt and Serenity

Emergency Brownies

Makes 16 2-inch square brownies. Exactly how many people that will serve, well, only you know the answer to that! I have been known to freeze the entire batch and not share with anyone. They are insanely good right from the freezer.

The dry mix will keep in an airtight container on the shelf for about a year, so you will be able to make brownies whenever an emergency strikes!

Slightly adapted from Stella Park's recipe for Homemade Brownie Mix Recipe.

Dry Mix

285 grams powdered sugar (about 2½ cups, spooned)

85 grams finely chopped dark chocolate, roughly 72% (about ½ cup, finely chopped)

63 grams all-purpose flour (about ½ cup, spooned)

63 grams Dutch process cocoa powder (about ¾ cup,) such as Cocoa Barry Extra Brute

30 grams malted milk powder, such as Carnation, Ovaltine or Hoosier Hill Farms (about ¼ cup)

5 grams Diamond Crystal kosher salt (about 1¼ teaspoons) For table salt, use about half as much by volume or the same weight.

50 grams refined coconut oil, solid but creamy, about 70°F/21°C (about 1/4 cup)

Liquid Ingredients

¼ cup espresso or very strong coffee, warm or room temperature

2 large eggs, straight from the fridge

1½ teaspoons vanilla bean paste or extract

4 Skor or Heath bars, chopped into ½ inch pieces (optional but highly recommended)

1 teaspoon flaky sea salt (such as Maldon)

1. For the Mix: Combine powdered sugar, dark chocolate, all-purpose flour, Dutch cocoa, malted milk powder, and salt in the bowl of a food processor. Grind until the chocolate disappears into a fine, powdery mix, and you can no longer hear any chunks bouncing around the bowl, about 2 minutes (the timing can vary significantly depending on the size and power of the food processor).
2. Add the solid coconut oil and pulse only until well combined, about 30 seconds. For immediate use, proceed directly to Step 3. Otherwise, transfer the mix to an airtight container and store at cool room temperature up to one year, or until the date stamped on the package of coconut oil.

3. Adjust oven rack to lower-middle position, preheat to 350°F and line an 8-inch-square, metal baking pan lined with parchment paper. Watch the video on my blog if you are not sure how to do it.
4. When the oven has finished preheating, prepare the batter in the bowl of a food processor or in a large mixing bowl with a flexible spatula. Either way, add coffee, eggs, and vanilla extract, then pulse or mix by hand, until well combined. Mix in the chopped candy bar by hand.
5. Scrape the batter into the prepared pan, spread into an even layer, and bake until the brownies are glossy, puffed, and firm but a little squishy, about 35 minutes. Sprinkle with flaky sea salt as soon as they come out of the oven. Allow the brownies to cool at least 15 minutes before slicing. To serve, gently tug on the parchment, and lift to remove the brownies from the pan. Cut into 16 two-inch squares. Store leftovers in an airtight container with a sheet of wax paper between each layer, about 1 week at room temperature, or for 2 months in the freezer.