

Chocolate Lover's Truffle Brownies

Recipe By *Susie Fishbein*



Cooking and Prep:  1
h 10 m

Serves:  20

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: ArtScroll

My family is tough to please when it comes to parve chocolate desserts. The worst criticism is when I ask how a dessert tastes and the answer is, well, parve. These brownies are the answer to the parve problem. They transcend the world of brownies. They are so fudgy and incredible, they are without a doubt the best you will have ever eaten. Their elegant three layers make them perfect for children and adults.

Yields 20 brownies

Ingredients (15)

Brownie Layer

- 8 ounces best quality semisweet or bittersweet chocolate (not unsweetened), chopped
- 3/4 cup (1 and 1/2 sticks) butter or margarine
- 2 teaspoons espresso powder dissolved in 1 teaspoon boiling water

- 1 and 1/2 cups sugar
 - 2 teaspoons Gefen Vanilla
 - 4 large eggs
 - 1 cup all-purpose flour
 - 1/2 teaspoon salt
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Crust

- 2/3 cup light brown sugar
 - 2/3 cup butter or margarine
 - 1 and 1/3 cups all-purpose flour, sifted
 - 1 cup finely chopped pecans
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Glaze

- 6 ounces best quality semisweet or bittersweet chocolate (not unsweetened)
 - 2 tablespoons butter or margarine
 - 1/2 cup heavy cream or nondairy creamer
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Start Cooking

Brownie Layer

1. Preheat oven to 350 degrees Fahrenheit. Grease and flour a 9- by 13-inch baking pan.
2. Melt the chocolate, butter, and espresso mixture in a metal bowl set over a pan of simmering water. Stirring until smooth. Remove the bowl from heat and cool 10 minutes.
3. Stir the cooled chocolate mixture. Whisk in the sugar, vanilla, and eggs one at a time until batter is smooth. Stir in the flour and salt until just combined. Set aside.

Crust

1. Cream the brown sugar and butter or margarine until light and fluffy. Slowly add flour and continue to mix until blended and smooth. Add pecans. When completely combined, press

crust into bottom of prepared pan. Set aside.

2. Spread brownie batter evenly over the crust and bake in the middle of the oven until top is firm and tester inserted in center comes out clean, about 25-27 minutes. Remove from oven and place immediately into the refrigerator. Set aside.

Glaze

1. Heat all the glaze ingredients in a large metal bowl set over a saucepan of simmering water until chocolate and butter are melted and glaze is smooth.
2. Remove from heat and cool glaze to room temperature, stirring occasionally, about 10 minutes.
3. Pour glaze evenly over the brownie layer and return to the refrigerator. Cut into 20 bars and serve cold. You may top each brownie with a blackberry, raspberry, or strawberry.

About

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