



D³ Chocolate Brownie Bites (Double, Dark & Dense)

I love brownies and cookies. Brownies are very American. This recipe I call D³ as they are packed with chocolate chunks, dark and very dense. The method of placing the pan into a water bath with ice to stop the baking is from a colleague of mine Alice Medrich. Alice had some of the richest bakeries in the 1980's around the San Francisco area called "Cocolat".

Preheat oven to 400°F

Makes 16 brownies

Line an 8-in square baking pan with foil and then the bottom with parchment paper.

1/2 cup	unsalted butter, softened	1/4 tsp	sea salt
4 oz	unsweetened chocolate, chopped fine	2 large	eggs
3/4 cup	granulated sugar	1/2 cup	all-purpose flour
1/2 cup	dark brown sugar, packed	6 oz	semi-sweet chocolate chunks
2 tsp	pure vanilla extract		

1. In a large bowl, over a double boiler under low rippling water, heat the butter and unsweetened chocolate until fully melted. Stir until smooth.
2. Stir in both sugars, vanilla and salt. It should look grainy which is normal. Stir in eggs one at a time, making sure they are well blending into the chocolate mixture. Add flour, blending well. Add chocolate chunks.
3. Pour into prepared pan. Bake in preheated oven for 20 minutes.
4. Meanwhile, create an ice bath with a larger roasting pan, make sure that your 8-inch brownie pan will fit inside. Fill with crushed ice and water.
5. After brownies have baked for 20 minutes, take and submerge the pan into the crushed ice bath, being careful not to splash the brownies. Let brownies cool completely, about 30 minutes.
6. Lift foil with brownies out of pan, place on cutting board and cut brownies 6 by 6 to make 36 servings.
7. Ice or dust with powdered sugar prior to serving.