

Irish Stout Chocolate Brownies

By Susan Spungen for Susanalogy

Makes 16

If you want your brownies to have a shiny, crackly top, it helps to use chocolate chips rather than bars, though either will work. I found that Ghirardelli semi-sweet morsels worked the best.

- 1 (12-ounce) bottle Guinness stout
- 3/4 cup plus 2 tablespoons/1 3/4 sticks/200g unsalted butter, cut up
- 8 ounces/226g dark chocolate chips
- 1 1/3 cups/275g granulated sugar, divided
- 3 large eggs
- 1/2 tsp kosher salt
- 1 teaspoon vanilla extract
- 1 cup/128g all-purpose flour
- 1/4 cup/30g Dutch-process cocoa powder
- 1 teaspoon espresso powder, optional

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1. Heat oven to 350°F. Spray an 8-inch square pan with cooking spray and line with a strip of parchment paper cut to fit the width of the pan, with plenty of overhang, adhering it to the bottom and sides to form a sling. This will help you pull the brownies out later.
 2. Pour the stout into a large saucepan and set over a high



- heat. Simmer briskly for 8 to 10 minutes until reduced to about 1/2 cup/100ml. Transfer to a bowl and set aside to cool.
3. Return the saucepan to a low heat and add butter and chocolate chips. Cook gently, stirring, until chocolate is completely melted. Add half the sugar and whisk to combine. Remove from heat.
4. In a separate bowl, whisk the eggs with the salt and then add the vanilla extract and remaining sugar. Beat by hand until foamy and pale. Add to the chocolate mixture along with the reduced stout, flour, cocoa and espresso powder. Whisk to combine thoroughly and scrape into the prepared pan. Bake for 25-30 minutes. If you like a cakier brownie, bake

an extra 5 minutes. Cool completely before cutting into squares.

