

Copycat Starbuck Espresso Brownies

Ingredients:

- 1 (8oz.) pkg. Baker's Unsweetened Baking Chocolate Squares, chopped
- 1 Oz. (2 tbsp.) Ghirardelli semisweet chocolate chips
- 1 ¼ cups sweet butter
- ¾ cups finely ground Starbucks Espresso beans
- 3 ½ cups granulated sugar
- ½ teaspoon salt
- 6 large eggs
- 2 tbsp. pure vanilla extract
- 1 ½ cups all purpose flour
- 2 cups Ghirardelli semisweet chocolate chips (Basically you can use the rest of the package from which you took the 2 tbsp. above. I used two Ghirardelli candy bars chopped up because I wanted chunks. I used the rest of the bag of chips to make the ganache below.)

Directions:

1. Preheat oven to 300°F.
2. Melt butter over low heat, then stir in the 2 tbsp. of chocolate chips and stir constantly until smooth. Remove from heat.
3. In a large bowl, combine sugar and espresso until they are thoroughly mixed. Use a blender on medium speed and add in the melted butter and chocolate, the salt, the eggs and the vanilla. Beat until well blended.
4. Reduce blender speed to low and add flour. Blend until well incorporated. Stir in the chips (or chunks) of chocolate last.
5. Spread batter into a buttered and floured 9 x 13 inch pan. Bake for anywhere from 55 to 70 minutes. Ovens vary and you just have to keep checking.
6. Remove and cool. Serve chilled.

The recipe above is quite good but lacked the topping that Starbucks has on their espresso brownies. I decided to top my brownies with a chocolate ganache. Most authorities say that a ganache is just equal parts cream and chocolate but I found that ratio too thin. I would boil about 1 cup of heavy cream and pour it over 2 cups of chocolate chips. Stir until all the chocolate melts and pour over the brownies. Adding a little butter (1 tbsp.) will give your ganache a little shine. I also added a tablespoon of instant coffee crystals.