

PRODUCE

DELI

MEAT & SEAFOOD

GROCERY

- Semisweet chocolate, 8 oz.
- Semisweet chocolate chips, $\frac{3}{4}$ cup
- All-purpose flour, $\frac{3}{4}$ cup
- Unsweetened cocoa powder, $\frac{1}{2}$ cup + 1 Tbsp.
- Kosher salt, $\frac{1}{4}$ tsp.
- Granulated sugar, $\frac{3}{4}$ cup
- Powdered sugar, 2 $\frac{1}{2}$ cups
- Vanilla extract, 2 tsp.

FROZEN & DAIRY

- Butter, $\frac{3}{4}$ cup + 1 Tbsp.
- Eggs, 3

WINE & SPIRITS

- Guinness Draught, 1 bottle or can (1 cup)

GUINNESS BROWNIES

Ingredients

- Cooking spray
- 8 oz. semisweet chocolate, cut into pieces
- 5 Tbsp. butter, cut into pieces
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup + 1 Tbsp. unsweetened cocoa powder
- $\frac{1}{4}$ tsp. kosher salt
- $\frac{3}{4}$ cup granulated sugar
- 3 large eggs, at room temperature
- 1 tsp. vanilla extract
- $\frac{3}{4}$ cup + 2 Tbsp. Guinness Draught, at room temperature
- $\frac{3}{4}$ cup semisweet chocolate chips
- $\frac{1}{2}$ cup butter, at room temperature
- 2 $\frac{1}{2}$ cups powdered sugar
- 1 tsp. vanilla extract
- 2 Tbsp. Guinness Draught, at room temperature



Directions

1. Place the oven rack in the center position and preheat the oven to 350°F. Spray an 8x8-inch baking dish with nonstick spray. Line with parchment paper, leaving some hanging out opposite sides like handles. Spray again then set aside.
2. In a large heatproof bowl set over a pan of simmering water (do not let the bottom of the bowl touch the water), melt together the chopped chocolate and butter. When the chocolate is almost melted, remove it from the heat and stir until the mixture is completely melted together and smooth. Let cool for 5 minutes.
3. In a separate bowl, sift together the flour, cocoa powder and salt.
4. Once the chocolate mixture has cooled, whisk in the granulated sugar until combined. The mixture will look grainy. Stir in the eggs, one at a time, fully combining after each addition. Keep stirring until the chocolate mixture is smooth and glossy. Stir in the vanilla extract.
5. Add the dry ingredients to the chocolate mixture a few Tbsp. at a time, stirring in between each addition, just until the flour disappears. Slowly stir in the beer. It will foam as it is added. Fold in the chocolate chips.
6. Pour the batter into the prepared pan and smooth the top. Place in the oven and bake until a toothpick inserted in the center of the brownies comes out mostly clean, about 25 minutes. Cool to room temperature, then remove from the pan using the parchment paper handles.
7. Meanwhile, prepare the frosting. In the bowl of a standing mixer or a large mixing bowl, beat the butter until light and fluffy, about 1 minute. With the mixer running on low, slowly beat in the powdered sugar. Add the vanilla extract and beer. Continue beating until the frosting is smooth and fluffy, about 3 additional minutes. Spread over the cooled brownies. Cut and enjoy.

Yield: 9 servings

- Oven
- Measuring cups
- 8x8-inch baking pan
- Parchment paper
- Large heatproof bowl
- Medium pot
- 2 large mixing bowls
- Toothpicks
- Standing mixer or hand mixer
- Frosting spatula or palette knife

COMPLETE AHEAD OF THE CLASS

- Preheat oven
- Melt chocolate
- Ensure butter, eggs and Guinness Draught specified in the recipe are at room temperature

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