

MASCARPONE BROWNIES

(from Sweetly Serendipity)

for the brownies

1 cup unsalted butter
3 ounces semisweet chocolate, finely chopped
1 cup white sugar
1/2 cup cocoa powder (sifted)
1/2 cup mascarpone cheese
3 large eggs, at room-temperature
2 teaspoons pure vanilla extract
1/2 cup all-purpose flour
1/2 teaspoon salt

for the ganache

6 ounces semisweet chocolate, finely chopped
6 tablespoons whipping cream
3 tablespoons unsalted butter

Preheat oven to 325F and cover a 8 x 8 pan with parchment paper.

In glass mixing bowl melt butter in microwave on full power. Stir in chocolate and mix until combined. If the chocolate doesn't fully melt, place it in the microwave again for a few seconds at a time.

Add sugar to the chocolate/butter mixture and mix until combined. Heat for an additional 30 seconds on high, remove and stir until it looks shiny. Don't worry if it still seems a bit grainy. Add marscarpone cheese, vanilla, eggs and mix until smooth.

Sift flour, salt and cocoa into the chocolate mixture and stir just until combined, making sure to scrape all sides of the bowl. The batter will be rather light in texture, instead of dense and heavy like many brownie batters.

Pour the mixture into the prepared pan and smooth top to ensure even baking. Bake for 40-50 minutes until tester comes out clean. If the surface seems uneven, use the flat end of a potato masher to lightly tamp down the surface of the brownies while they are still warm. This will help the ganache coat evenly. Leave in pan and set on wire rack to cool.

While brownies are cooling, make the ganache to pour over the top, a step you should do before the brownies are cold. Heat butter and cream on medium power (taking care not to boil) in the microwave and add chocolate. Stir until all lumps disappear. Immediately pour over brownies. Let cool completely. It is a good idea to place the pan in the fridge to allow the ganache to set. Once chilled a knife will cut through the brownies quite cleanly. Make sure to clean your blade for each cut for a more polished look.