



**K-KITCHEN**  
MONTHLY RECIPES + NUTRITION COACHING

## Ingredients

- 1 ¼ C all purpose flour
- ¾ t salt
- 1 ¼ t cinnamon
- ¼ t nutmeg
- 2T unsweet cocoa powder
- 1 ½ C dark chocolate chips
- 1C butter, cut into small pieces
- 1t instant espresso powder
- 2t vanilla
- 1C each white and brown sugar
- 5 large eggs, room temperature

# The World's Best Brownies

## Preparation

1. Preheat the oven to 350\*. Line 9x13 pan with parchment sprayed with cooking spray.
2. Whisk together the flour-cocoa powder.
3. Combine the dark chocolate-espresso into a metal bowl and place over simmering water. Stir until melted. Take off heat and stir in vanilla and sugars. Mix should be room temp.
4. Whisk in 3 eggs to chocolate mixture. Add remaining eggs until combined. Sprinkle flour mix over chocolate and combine gently with spatula.
5. Pour batter into a prepared pan and bake 25-30 min until a slight crumble sticks to a knife inserted in the middle.
6. Cool completely then remove from the pan to cut.

## Tips

Cut into 1 inch squares (much smaller than normal) because these are so rich and tasty, you'll want to have more to share!

Recipe was modified from Baker By Nature, 2020.