

Serves: 20 large brownies

Ingredients

1 pound / 454 grams unsalted butter
1 pound / 454 grams plus 12 ounces / 340 grams semisweet chocolate chips (divided)
6 ounces / 170 grams unsweetened chocolate
6 extra-large eggs (approximately 318 grams)
3 tablespoons / 43 grams instant coffee granules
2 tablespoons / 28 grams pure vanilla extract
2 1/4 / 250 grams cups sugar
1 1/4 / 180 grams cups all-purpose flour
1 tablespoon / 12 grams baking powder
1 teaspoon / 6 grams salt
3 cups / 1000 grams chopped walnuts (options)

Directions

Preheat the oven to 350 degrees.

Butter and flour half sheet.

In a medium bowl, melt the butter, 1 pound of chocolate chips, and the unsweetened chocolate over simmering water. Allow to cool slightly. In a large bowl, stir (do not beat) the eggs, coffee granules, vanilla, and sugar. Stir the warm chocolate mixture into the egg mixture and allow to cool to room temperature.

In a medium bowl, sift together 1 cup of flour, baking powder, and salt. Add this to the cooled chocolate mixture. In a medium bowl, toss the walnuts and 12 ounces of chocolate chips with 1/4 cup of flour, then add them to the chocolate batter. Pour the batter onto the baking sheet.

Bake for 20 minutes, then rap the baking sheet against the oven shelf to force the air to escape from between the pan and the brownie dough. Bake for about 15 minutes until a toothpick comes out clean. Do not overbake! Allow to cool thoroughly, refrigerate, and cut into 20 large squares.