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Teacake Bake Shop Brownie Bites

By *Susie Iventosch*

*I converted this from metric into U.S. measurements, so the result may be just slightly different from those you can purchase at the stores.

Ingredients

- 1 1/8 cups granulated sugar
- 3 large eggs
- 2 teaspoons vanilla
(good vanilla such as Nielsen Massey Madagascar Bourbon vanilla)
- 1 cup all-purpose flour
- 1/4 cup Dutch process cocoa powder, sifted
- 1/2 teaspoon salt
- 5 ounces semisweet chocolate (Guittard or Callebaut quality)
- 2 ounces unsweetened chocolate (same type)
- 1/4 pound (1 stick) unsalted butter

Directions

Melt chocolate and butter in microwave for a few minutes until melted. (Time may vary depending upon your microwave speed.) The chocolate and butter mixture should be warm to the touch, not hot, when added to the remaining ingredients, so cool slightly before using.

Place sugar in mixing bowl. Add eggs to sugar, one at a time, mixing on medium speed of electric mixer or by hand mixer for about 30 seconds after each, until light and fluffy. Mix in vanilla and scrape down sides of bowl. Mix dries together and set aside.

Add melted chocolate/butter to sugar/egg mixture on low-medium speed until well blended. Be careful to not over mix. Scrape down sides of bowl.

Add dries by hand and stir just until blended.

Grease or line mini-muffin tins with liners and scoop about 2 tablespoons of batter into each cup. Bake at 350 degrees for about 20-25 minutes. Tops should be shiny and inside of brownie bites should be moist and fudgy.



Photo Susie Iventosch

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