

GLOSSY BROWN BUTTER BROWNIES

By *Laura Frankel, Director of Culinary Services, Tamarisk NorthShore*

Brown butter is the star for this recipe. Cooking the butter to a fragrant nutty stage adds a caramel-toffee like flavor that enhances the chocolate. I added espresso powder to the recipe to accentuate the chocolate and vanilla. There is a lot of vanilla in my recipe! Don't be shy with vanilla. Every bite begins with a whiff of this fragrant aromatic, bringing you back for more.

12 ounces unsalted butter	6 large eggs, straight from the fridge
6 ounces finely chopped dark chocolate, about 72% cacao (about 1 cup)	1 tablespoon vanilla extract
16 ounces granulated sugar (about 2 1/4 cups)	2 teaspoons instant espresso powder, such as Medaglia d'Oro (optional)
2 ounces light brown sugar (about 1/4 cup, packed)	4 1/2 ounces all-purpose flour
1 3/4 teaspoons sea salt	4 ounces Dutch-process cocoa powder, such as Cacao Barry Extra Brute

1. Adjust oven rack to middle position and preheat to 350F. Line a 9- by 13- by 2-inch anodized aluminum baking pan with parchment to cover the bottom and long sides of the pan and with enough to hang over the sides. This will act as a sling to help remove the brownies. (It's all right to leave the short sides exposed.)
2. In a 3-quart stainless steel saucier, melt butter over medium-low heat. When it has completely melted, increase heat to medium and simmer, stirring with a heat-resistant spatula while butter hisses and pops. Continue cooking and stirring, scraping up any brown bits that form inside the pan, until butter has become nut-brown, but not black. Remove from heat and stir in dark chocolate; the mixture will seem quite thin.



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3. Combine granulated sugar, brown sugar, salt, eggs, vanilla, and instant espresso (if using) in the bowl of a stand mixer fitted with the whisk attachment. Whip on medium-high until extremely thick and fluffy, about 8 minutes. (The whipping time can vary significantly depending on bowl size, batter temperature, and mixer wattage, so use the visual cues as your primary guide.)
4. Meanwhile, sift together flour and cocoa powder. When the foamed eggs are fluffy and thick, reduce speed to low and pour in the warm chocolate-butter. Once it is incorporated, add cocoa-flour mixture all at once and continue mixing until roughly combined. Finish with a flexible spatula, scraping and folding to ensure batter is well mixed from the bottom up.
5. Pour into prepared pan and bake until brownies are glossy and just barely firm, about 30 minutes, or to an internal temperature of 205F. The timing of this recipe is based on anodized aluminum and will vary significantly with glass, ceramic, or nonstick pans, materials that will also affect the brownies' consistency.
6. Cool brownies to room temperature to allow their crumb to set before slicing. Slide a butter knife between the brownies and the short ends of the pan; gently tug on the parchment, then lift to remove the brownies from the pan. Cut into 24 two-and-a-half-inch squares and store in an airtight container with a sheet of parchment paper between layers, about 1 week at room temperature.

Laura Frankel joined the Tamarisk team as Director of Culinary Services in November 2023. As well as being a noted chef, author, blogger, and media personality, Laura brings extensive experience. Her prior roles include Product Development Specialist at The Spice House, Culinary Director for Jamie Geller's Test Kitchen and Kosher Network International. She is the author of two Jewish cookbooks, with a third forthcoming. Laura is also the founder of Shallots Restaurant in Chicago, Skokie, and New York, and served as Executive Chef for Wolfgang Puck. Laura's impressive background certainly adds flavor to the Tamarisk community!



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