

Posted on 20 February 2013

by Gina, Pastry School Diaries

Chocolate Mascarpone Brownies



Ingredients

 For the brownies:
1 cup (8 ounces) unsalted butter
3 ounces semi-sweet chocolate, finely chopped
1 cup white sugar
1/2 cup cocoa powder
1/2 cup mascarpone cheese, softened
3 eggs, room temperature *see note below
2 teaspoons pure vanilla extract
1/2 cup all-purpose flour
1/4 teaspoon salt
For the ganache:
6 ounces semi-sweet chocolate, finely chopped
6 tablespoons whipping cream
3 tablespoons unsalted butter
*Note: if you're like me and ALWAYS forget to leave the eggs out at room temperature when a
recipe calls for it, don't sweat it. Simply place your eggs in a bowl of warm water (not boiling but
warmer than room temperature) for a few minutes. Drain the water, give your eggs a quick pat
dry with a paper towel and you're good to go!

Preparation

1. Preheat oven to 325 degrees Fahrenheit. Butter a 8 x 8 inch pan (I use a sandwich baggie as a
2. glove to make this step easy) and set aside.
3. To prepare the brownies, place the chopped chocolate in a mixing bowl and set aside. Melt the
4. butter in a small saucepan and bring it to just below a boil. Pour the hot butter over the chocolate
5. and let stand for 30 seconds. Stir until chocolate is completely melted.
6. Sift in the sugar and cocoa powder to the butter and chocolate mixture. Beat in by hand the
7. mascarpone, eggs, and vanilla, mixing until smooth.
8. Sift the flour and salt into the batter. Pour batter into prepared pan and spread evenly (this
9. step ensures the brownies will bake evenly). Place into preheated oven and bake for 45 to 50

10 minutes, or until a toothpick inserted into the middle of the brownies comes out clean. Place pan

11 on a cooling rack and let brownies cool for 10 to 15 minutes while preparing the ganache.

12 To prepare the ganache place chopped chocolate in a mixing bowl and set aside. In a small

13 saucepan bring the cream and the butter to just below the boiling point, over medium heat.

14 Pour the hot cream-butter mixture over the chocolate and let stand for 30 seconds, then stir until

15 smooth. Using an offset spatula, evenly spread the warm ganache over the brownies.

16 Place brownies in the fridge to firm up the ganache, about 1 hour.

17 Recipe courtesy from Bake Space

18 www.pastryschooldiaries.blogspot.com

Cooks Note

My blog, Pastry School Diaries was developed out of the desire to learn how to bake like a pro as it was always my dream to attend Pastry School...but who knows, maybe someday! Each week I test new recipes, some more challenging than others and some more outrageous than the next! I always include step-by-step photos with explanation so it's as if you are right there in the kitchen with me. Baking truly is my 'happy' place.

www.pastryschooldiaries.blogspot.com [6]

Gina :)