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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.

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Gina :)
