



Triple-Chocolate Skillet Brownie

February 10, 2022

*This skillet brownie is crispy and chewy at the edges, and gloriously rich and gooey in the middle, kind of like a molten chocolate cake. In my book, everything tastes better when it's warm from the oven, which is why I love making this recipe in a skillet—you don't have to wait for the pan to cool completely before cutting into individual brownies. No, a *skillet* brownie calls for spoons and immediacy! Either spoon this chocolate heaven directly from the pan into your mouth, or into serving bowls topped with whatever your Brownie Sundae Journey beckons... It's called self-care, people!*

Serving? How dare.

(But it *could* make 12 brownies, if you're into labels)

Ingredients:

- 3 ounces (85g) unsweetened or bittersweet chocolate, chopped
- 8 Tablespoons (115g) unsalted butter, plus more for greasing pan
- 1 cup (125g) all-purpose flour
- ½ cup (42g) unsweetened cocoa powder
- 1 ½ teaspoons instant espresso powder
- ½ teaspoon cinnamon (optional)
- ½ teaspoon baking powder
- 1 teaspoon kosher salt (Diamond Crystal)
- 3 eggs at room temperature (2 whole eggs + 1 egg yolk)
- ½ cup (100g) granulated sugar
- ½ cup (100g) brown sugar (light or dark)
- 1 teaspoon vanilla extract
- ¼ cup neutral oil (or olive oil is fine, too)
- ½ cup (50g) walnuts, toasted, chopped and cooled
- ½ cup (98g) semisweet chocolate chips
- Flakey sea salt for topping, if desired

Method:

1. Preheat oven to 350°F, making sure a rack is in the middle of the oven. Grease a 9"-10" skillet (or pan) generously with butter and set aside.
2. In a medium heat-proof bowl set over a small pan of simmering water on medium-low heat, melt the chopped bittersweet chocolate and butter together. Alternatively, microwave chopped bittersweet chocolate with butter for 30 seconds, stir, then continue in 15-second increments—stirring between each—until completely melted and smooth. Let cool.
3. Meanwhile, combine the dry ingredients in a separate medium bowl: flour, espresso powder, cocoa powder, cinnamon (if using), baking powder, and salt. Whisk until they're well-incorporated and set aside.
4. Whisk eggs and egg yolk, sugars, vanilla, and oil into the melted chocolate-butter mixture, until well-combined.

WHAT'S 4 DINNER?

#RECIPETHATDISH

5. Add dry ingredients and mix (either with a spatula or in a mixer with paddle attachment on low speed) until almost combined, but a few flour streaks still remain. Fold in the nuts and chocolate chips.
6. Transfer to the prepared skillet (or pan), spread evenly and smooth the top. Bake at 350°F for 22-25 minutes, until the top is just set and shiny. Sprinkle with flakey sea salt, if using, and let cool for 5-10 minutes before digging in!

*Notes

If you want to make these brownies in a traditional 9-inch square baking pan, you can. Just let them cool completely before cutting into squares. You may substitute (or omit) any kind of nuts you'd like.