

Whole Wheat Bittersweet Espresso Brownies

This recipe is adapted from Ruth Cousineau's recipe for Deep Chocolate Brownies, in the back of the June 2008 issue of *Gourmet* magazine. She called for chocolate no stronger than 60% cacao, but I used Trader Joe's 72%. I used white whole wheat flour exclusively for this recipe – even for preparing the baking pan – and the results were sensational (especially if you're looking for brownies with two sources of caffeine). For the prettiest results, do allow the brownies to cool completely in the pan before cutting and transporting.

TIME: 20 minutes active time

MAKES: 30 good-sized brownies

2 sticks (1/2 pound) unsalted butter, plus more for the pan
8 ounces bittersweet chocolate
1/4 cup espresso beans, very finely ground
2 cups sugar
1 teaspoon vanilla
5 large eggs, room temperature
2/3 cup white whole wheat flour, plus more for the pan
1/3 cup unsweetened cocoa powder
1/2 teaspoon salt

Preheat the oven to 350 degrees, and center a rack in the middle of the oven. Butter and flour a 13" by 9" baking pan, and set aside.

Melt the butter and chocolate in a 3-quart heavy saucepan over low heat, stirring until smooth. When the chocolate has melted, add the ground coffee, and let sit until lukewarm.

Whisk in the sugar and vanilla, then add the eggs, one at a time, whisking between additions until the mixture is thick and glossy.

Whisk together the flour, cocoa powder, and salt, and stir into the chocolate mixture, just until the flour is combined.

Spread the batter in an even layer in the pan and bake until a toothpick inserted in the center comes out with a few crumbs attached, 30 to 35 minutes. Cool completely, then cut into squares.