

Guinness Brownies

Makes a 9x9 pan

6 ounces dark chocolate, chopped
1/2 cup butter
1/2 teaspoon instant espresso powder
3/4 cup sugar
1/4 cup brown sugar, packed
6 tablespoons Guinness
1 egg
1 teaspoon vanilla
1/2 teaspoon salt
1/2 cup plus 2 tablespoons flour



Preheat the oven to 350 degrees. Line a 9x9 pan with aluminum foil and grease it really well with cooking spray.

Combine the chocolate, butter, and espresso powder in a large microwave-safe bowl and melt in 30 second intervals, stirring in between. When it is melted, whisk in the sugars. Then whisk in the Guinness. Stir in the egg and vanilla until just incorporated. Whisk in the salt. Use a rubber spatula to fold in the flour until just combined. Pour the batter into your prepared pan and smooth the top.

Bake for 20-25 minutes until a toothpick inserted in the center comes out with a few crumbs sticking to it. Let cool completely in the pan before serving.

Adapted from [Baked](#)

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