



## Deep Dark Brownie Diamonds

READY IN



45 min.

SERVINGS



32

CALORIES



279 kcal

DESSERT

### Ingredients

- 0.5 teaspoon almond extract
- 1.5 cups firmly brown sugar packed
- 4 large eggs lightly beaten
- 1.5 cups flour all-purpose
- 1 tablespoon coffee granules instant
- 0.3 teaspoon salt
- 8 ounces semisweet chocolate-raspberry morsels
- 18 ounces semisweet chocolate morsels
- 1 cup butter unsalted

- 1.5 tablespoons butter unsalted
- 1 tablespoon vanilla extract
- 0.8 cup whipping cream

## Equipment

- frying pan
- sauce pan
- oven
- wire rack
- hand mixer
- aluminum foil
- wax paper
- cutting board

## Directions

- Line a 13" x 9" x 2" pan with aluminum foil, allowing foil to extend over narrow ends of pan. Grease foil and set aside.
- Combine first 3 ingredients in a heavy saucepan. Cook over medium heat until chocolate and butter melt, stirring often.
- Remove from heat and let cool slightly. Gradually stir about 1/4 of hot mixture into beaten eggs; add to remaining hot mixture, beating well at low speed of an electric mixer.
- Combine flour, coffee granules, and salt; add to chocolate mixture, beating just until blended. Stir in vanilla.
- Pour batter into prepared pan.
- Bake at 350 for 28 minutes. (Do not overbake.)
- Let cool completely in pan on a wire rack.
- Lift foil out of pan; invert brownies onto a cutting board.
- Remove foil, leaving brownies smooth side up. Trim outer edges to form a 12" x 8" brownie rectangle.

- Cut crosswise into 8 (1 1/2") strips. Trim a thin diagonal slice from both ends of each strip. (Reserve brownie scraps for another use, if desired.)
- Cut each strip diagonally into 4 diamonds.
- Place brownie diamonds 2" apart on wire racks over a jellyroll pan lined with wax paper.
- Bring whipping cream to a simmer over medium heat in a heavy saucepan.
- Remove from heat; add chocolate-raspberry morsels, 1 1/2 tablespoons butter, and almond extract.
- Let stand 1 minute. Stir gently until chocolate melts completely.
- Let glaze cool slightly.
- Pour glaze over brownie diamonds, completely covering tops and sides. Spoon up excess glaze. Continue coating until all brownies have been glazed.
- Let brownies stand at room temperature until glaze is set. Top each with a violet, if desired.
- Note: Brownies may be covered and stored in refrigerator up to 3 days before serving.
- Let stand 20 minutes at room temperature before serving.

## Nutrition Facts

■ PROTEIN **4.36%** ■ FAT **57.06%** ■ CARBS **38.58%**

### Properties

Glycemic Index:2.34, Glycemic Load:3.23, Inflammation Score:-4, Nutrition Score:5.5878259996357%

### Nutrients (% of daily need)

Calories: 279.25kcal (13.96%), Fat: 17.78g (27.35%), Saturated Fat: 10.54g (65.9%), Carbohydrates: 27.05g (9.02%), Net Carbohydrates: 25.05g (9.11%), Sugar: 18.72g (20.81%), Cholesterol: 47.6mg (15.87%), Sodium: 34.81mg (1.51%), Alcohol: 0.16g (100%), Alcohol %: 0.34% (100%), Caffeine: 24.72mg (8.24%), Protein: 3.06g (6.12%), Manganese: 0.36mg (17.88%), Copper: 0.31mg (15.38%), Magnesium: 44.62mg (11.16%), Iron: 1.92mg (10.69%), Selenium: 6.23µg (8.9%), Phosphorus: 84.6mg (8.46%), Fiber: 2g (8%), Vitamin A: 320.94IU (6.42%), Zinc: 0.76mg (5.04%), Potassium: 172.6mg (4.93%), Vitamin B2: 0.08mg (4.85%), Vitamin B1: 0.06mg (3.83%), Folate: 14.22µg (3.55%), Calcium: 33.04mg (3.3%), Vitamin B3: 0.61mg (3.04%), Vitamin E: 0.44mg (2.91%), Vitamin K: 2.42µg (2.3%), Vitamin B5: 0.23mg (2.27%), Vitamin D: 0.33µg (2.2%), Vitamin B12: 0.12µg (1.99%), Vitamin B6: 0.03mg (1.38%)