

COCONUT MACADAMIA BROWNIES

INGREDIENTS

For the brownies

1/3 cup Dutch-processed cocoa
1 1/2 teaspoons instant espresso (optional)
1/2 cup plus 2 tablespoons boiling water
2 ounces unsweetened chocolate, finely chopped
4 tablespoons (1/2 stick) unsalted butter, melted
1/2 cup plus 2 tablespoons vegetable oil
2 large eggs
2 large egg yolks
2 teaspoons vanilla extract
2 1/2 cups sugar
1 3/4 cups unbleached all-purpose flour
3/4 teaspoon table salt
6 ounces bittersweet chocolate, cut into 1/2-inch pieces

for the topping

4 oz softened cream cheese
4 tablespoons softened butter
1/4 cup sugar
2 tablespoons flour
1 egg
1/2 cup semi sweet chocolate chips
2 cups flaked coconut
1/2 cup chopped macadamia nuts

DIRECTIONS

Heat oven to 350F. Make a foil sling for your 13 x 9 inch pan. Spray with nonstick cooking spray.

Whisk cocoa, espresso powder (if using), and boiling water together in large bowl until smooth. Add unsweetened chocolate and whisk until chocolate is melted. Whisk in melted butter and oil. Add eggs, yolks, and vanilla and continue to whisk until smooth and homogeneous. Whisk in sugar until fully incorporated. Add flour and salt and mix with rubber spatula until combined. Fold in bittersweet chocolate pieces.

Scrape batter into prepared pan and bake 20 minutes (note: you will be baking it further with the pecan topping, so it is not done yet. Transfer pan to wire rack and cool 15 minutes.

Using a hand mixer, combine the cream cheese, butter, sugar and flour beating until smooth. Beat in the egg. By hand, stir in the chocolate chips, coconut, and macadamia nuts until blended. Spoon the topping mixture over the batter (as evenly as possible). Bake for additional 35 - 40 minutes or until topping is golden brown. Remove to wire rack and cool for one hour.

Using foil overhang, lift brownies from pan. Return brownies to wire rack and let cool completely, about 1-2 hours more. Cut into 2-inch squares and serve.