

PEPPERMINT KISSED BROWNIE BITES

INGREDIENTS

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
36-40 Hershey's Candy Cane Kisses

You will also need: a mini-muffin pan

DIRECTIONS

Pre-heat oven to 350F. Spray your mini-muffin pan liberally with baking spray and set aside. Unwrap your Hershey's Kisses.

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.

Spoon batter into prepared pan, filling each slot about 2/3 full, and bake until toothpick inserted halfway between edge and center comes out with just a few moist crumbs attached, 12-15 minutes. Remove from oven to a wire rack and immediately and quickly, place a kiss on each brownie bite. Do not touch for at least 15 minutes. After 10 minutes or so, I put the whole pan into the fridge for a few minutes to firm up the Kisses again. Once the Kisses have hardened, run a knife around each brownie bite and pop out the brownies.

Repeat with a second batch (this recipe will make 36-40 brownie bites).