

CINNAMON CHIP BROWNIES, WITH TOASTED HAZELNUTS

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
1 1/2 cups cinnamon chips (1 package)
1 1/2 cups hazelnuts, toasted and coarsely chopped

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 cinnamon chips and half of the toasted hazelnuts.

Scrape batter into prepared pan and sprinkle with the remaining hazelnuts. Bake until toothpick inserted halfway between edge and center comes out with just a few moist crumbs attached, 30 to 35 minutes. Transfer pan to wire rack and cool completely.

Using the foil sling, lift brownies from pan and cut into 24 equal squares.