

CARDAMOM WHITE CHOCOLATE CHIP BROWNIES, WITH TOASTED PISTACHIOS AND TART CHERRIES

INGREDIENTS

1/3 cup Dutch-processed cocoa
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 teaspoon ground cardamom
1 3/4 cups unbleached all-purpose flour
3/4 teaspoon table salt
1 cup dried cherries, "plumped up" in 2 tablespoons of rum or brandy
1 1/2 cups white chocolate chips
1 cup toasted pistachios

DIRECTIONS

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

Whisk cocoa in the boiling water in a 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, cardamom and salt and mix with rubber spatula until combined. Fold in half of the pistachios, the cherries and the white chocolate chips.

Scrape batter into prepared pan and sprinkle with the remaining pistachios. 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.