

## Intense Brownies

<http://userealbutter.com/2008/07/16/intense-brownies-recipe/>  
modified from [CHOW's Intense Brownies](#)

6 oz. bittersweet chocolate  
8 tbsps unsalted butter (7 tbsps at 8500 ft.), at room temperature  
2 eggs (3 at 8500 ft.), at room temperature  
1 cup sugar (1 cup minus 1 tbsp at 8500 ft.)  
1 tbsp unsweetened cocoa  
1 tsp vanilla  
1 tsp brewed espresso  
3/4 tsp salt  
1 cup flour (1 cup plus 2 tbsps at 8500 ft.)

### rocky road version

1 cup chopped nuts  
1 cup small marshmallows

Oven: 350°F. Butter an 8-by-8-inch baking pan. Combine chocolate and butter in a medium saucepan and cook over medium-low heat, stirring frequently, until evenly melted. Remove from heat and let cool to room temperature. Combine eggs, sugar, cocoa powder, vanilla extract, espresso, and salt in a large bowl and briefly stir until just evenly incorporated. Add cooled chocolate and mix until uniform in color. Add flour and stir until just incorporated. If making Rocky Road version, stir in half of the nuts and marshmallows. Pour batter into baking pan. If making RR version, sprinkle remaining nuts and marshmallow over the batter. Bake until a tester inserted in the center of the brownies comes out clean, about 25 to 30 minutes (23 minutes at 8500 ft., 26 minutes for RR version at 8500 ft.). Remove from the oven and cool completely before cutting.