

# Chocolate Stout Brownies



## Ingredients

- 1 cup stout (such as Guinness)
- 16 ounces semisweet or bittersweet chocolate, chopped, divided
- 1 cup plus 2 tablespoons (2 1/4 sticks) unsalted butter
- 1 1/2 cups sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 3/4 cup all-purpose flour
- 1 1/2 teaspoons kosher salt, divided

## Info

- **Prep:** -
- **Cook:** 40
- **Serves:** 16
- [Source](#)

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## Directions

1. Preheat oven to 350°. Line a 9x9x2" metal baking pan with foil, leaving a 2" overhang. Bring stout to a boil in a medium sauce- pan; cook until reduced to 1/2 cup, about 12 minutes. Let cool. Reserve 1/4 cup stout.
2. Stir 12 oz. chocolate and 1 cup butter in a medium metal bowl set over a saucepan of simmering water until melted and smooth.
3. Whisk sugar, eggs, and vanilla in a large bowl to blend. Gradually whisk in chocolate mixture, then 1/4 cup stout from pan. Fold in flour and 1 1/4 tsp. salt. Pour batter into prepared pan.
4. Bake brownies until surface begins to crack and a tester inserted into center comes out with a few moist crumbs attached, 35–40 minutes. Transfer pan to a wire rack and let cool for at least 20 minutes. Stir remaining 4 oz. chocolate in a medium metal bowl set over a sauce-pan of simmering water until melted and smooth. Add reserved 1/4 cup reduced stout, remaining 2 Tbsp. butter, and 1/4 tsp. salt; whisk until well blended.
5. Pour warm glaze over brownies. Let stand at room temperature until glaze is set, about 40 minutes.

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