

Dark Chocolate Peppermint Brownies

Poetry & Pies

prep time: 15-20 minutes

bake time: 20-25 minutes

total time: 45 minutes

servings: 12-16 (*double recipe for a 9x13 with 12 large, bakery style brownies!*)



Ingredients

- ½ cup (68g) all-purpose flour
- ⅔ cup (53g) unsweetened [cocoa powder](#)
- ½ teaspoon (2g) baking powder
- ¼ teaspoon (2g) sea salt (or ½ teaspoon (3g) table salt)
- ½ cup (113g) unsalted butter*
- 1 ¼ cups (250g) granulated sugar
- 2 large eggs
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (170g) chocolate chips (or as many as your heart says you need)
- half a batch [peppermint buttercream](#)
- crushed candy canes, to decorate (optional)

Instructions

1. Preheat oven to 350F/175C. Grease an [8x8 square pan](#) with butter and flour or [baking spray](#).
2. Using a [fine mesh sieve](#) set over a small mixing bowl, sift then whisk together the flour, cocoa powder, baking powder, and salt. Set aside.

3. In a small saucepan, melt the butter until completely liquid. Immediately combine it with the sugar in a large mixing bowl and whisk for about a minute, until it comes together and the sugar begins to dissolve.
4. Add the eggs, one at a time, whisking for about a minute after each egg. Add the vanilla and whisk well again (half a minute should do this time).
5. Add the dry ingredients in and gently fold in with a wooden spoon or rubber spatula, until *almost* blended some streaks of flour remain.
6. Gently fold in the chocolate chips.
7. Pour into your prepared pan, smoothing the top and getting the batter *mostly* into the corners (I like to leave a ½ inch gap that will absolutely fill in during baking but prevent an overly crunchy corner).
8. Bake for 20-25 minutes, or until the top is no longer shiny/raw looking and the middle is slightly jiggly but not liquidy. A toothpick should actually come out with some matte-looking batter (not quite raw dough, not quite crumbly brownies). If you prefer fully cooked, non-fudgy-middle brownies, cook a little longer until a toothpick comes out with several brownie crumbs rather than a smear of almost-cooked batter. Let cool completely in pan.
9. While the brownies cool, make the peppermint buttercream. You can also make it ahead of time, keeping it in the fridge 1-2 weeks or the freezer 1-2 months. Let come to room temperature on the counter and stir well before using.
10. To crush the candy canes, place a few (unwrapped) candy canes in at least two layers of freezer safe plastic baggies. Use a rolling pin to whack the candy canes until they are crushed.
11. Optionally, you can remove the brownies from the pan before frosting. Spread as much frosting as you like on top of the cooled brownies and sprinkle with crushed candy canes.

Enjoy!

Brownies will last in an airtight container at room temperature for 3-5 days, if you can resist eating them all before then!

**European butter is best! It has less water and makes a better brownie, in my opinion.*