

## INGREDIENTS

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### *Shortbread Layer*

- 10 tablespoons unsalted butter, very soft but not melted
- 1/4 cup (50 g) granulated sugar
- 1 1/3 cups (167 g) all-purpose flour
- 1 teaspoon vanilla
- 1/4 teaspoon kosher salt

### *Brownie Layer*

- 1/4 cup (57 g) unsalted butter, cubed
- 1/4 cup canola oil
- 5 ounces semi-sweet chocolate chips
- 3 large eggs, room temperature
- 1 cup (200 g) granulated sugar
- 1 teaspoon vanilla
- 3/4 cup (95 g) all-purpose flour
- 3/4 cup (75 g) Dutch process cocoa powder, sifted
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt

### *Ganache Layer*

- 4 ounces semi-sweet or bittersweet chocolate, chopped
- 1/2 cup heavy cream
- 1 1/2 teaspoons corn syrup (\*for extra shine)



## frosted shortbread brownies



16 squares



60 minutes

One can never have too many brownie recipes in their arsenal and these frosted shortbread brownies do not disappoint. Made with a buttery shortbread crust and topped with a thick layer of dark chocolate ganache, these rich and fudgy brownies are the ultimate chocolate lover's treat!

For best results, chill the brownies in the refrigerator for one hour before slicing into squares. Don't forget the sprinkle of flakey sea salt!

### NOTES

These brownies are delicious straight from the freezer too!

## DIRECTIONS

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Preheat the oven to 325° F. Spray an 8 x 8 baking pan with non-stick baking spray and line the bottom and sides with parchment paper. Allow the ends of the parchment to hang over the sides of the pan by about 2 inches for easy removal of the bars once baked.

In the bowl of a stand mixer fitted with a paddle attachment, beat the butter and sugar until light and creamy, about 3 minutes. Scrape down the sides of the bowl.

Add the vanilla and mix to combine.

Add the flour and salt and mix on low speed until incorporated. Do not over mix.

Transfer the shortbread dough to the prepared pan and use your hands or a spatula to press the dough evenly into the pan.

Bake for 20 minutes. The shortbread will just barely begin to brown along the edges. Do not over bake. Remove from the oven and cool for about 5 minutes before topping with the brownie layer.

**NOTE:** Adjust the oven temperature to 350°F.

While the shortbread is baking, melt the butter, oil and chocolate chips over a double boiler. To make a double boiler, fill a small pot with 2 inches of water and heat over medium heat. Top with a heat safe bowl and melt the ingredients over a simmer while stirring occasionally. Do not let the bottom of the bowl touch the water below. Continue to stir until the chocolate and butter are melted and smooth. Remove the bowl from the heat and set aside to cool for 10 minutes.

Once the chocolate is slightly cooled, whisk together the eggs and sugar in a medium bowl until well combined, about 1 minute. The eggs should appear frothy with bubbles along the sides of the bowl.

Pour in the cooled chocolate mixture and whisk to combine well. Add the vanilla and stir until incorporated.

Add in the flour, cocoa powder, baking powder and salt. Use a large spatula to fold the mixture together. Stir only until a few streaks of flour remain. Do not over mix.

Spoon the brownie batter over the shortbread and use an offset spatula to spread it evenly across the pan.

Bake for 25 minutes or until the edges of the brownies are set and a toothpick inserted two inches from the side of the pan comes with just a few crumbs remaining. Do not over bake or the brownies will be dry.

Remove from the oven and cool completely.

Once cooled, make the chocolate ganache. Place the chopped chocolate in a medium bowl. Heat the heavy cream over low heat in a small saucepan until small bubbles form at the edges of the pan. Do not boil. Remove from the heat and pour over the chocolate. Let sit for 1 minute and then stir with a whisk until smooth and shiny. The chocolate should be completely melted.

Add the corn syrup for extra shine. Stir to combine well.

Pour the ganache over the top of the cooled brownies. Use a spatula to spread the ganache evenly, pressing it into the corners of the pan.

Let the brownies sit at room temperature for 30 minutes and then refrigerate for one hour or until the ganache is set. Sprinkle with flakey sea salt if desired.

Use a sharp knife to slice the brownies, cleaning it between each slice.

Store brownies tightly covered in the refrigerator for up to 3 days. Enjoy chilled or bring to room temperature before serving if desired.