



STOUT AND CHOCOLATE CHUNK BROWNIES

BY CATHERINE NEVILLE

Yield: 8 servings

- 1 ½ cup all-purpose flour
- 1 cup unsweetened cocoa
- 1 tsp salt
- 1 cup unsalted butter, room temperature
- 1 cup brown sugar
- 4 eggs, room temperature
- ½ cup sorghum
- 1 tsp vanilla extract
- 1 cup stout beer
- 1 cup semi-or bittersweet chocolate chunks, divided
- ½ cup chopped walnuts, optional

| Preparation |

Preheat oven to 350 degrees. Prepare a 9-by-9-inch pan with butter and flour.

Sift together the flour, cocoa and salt in a small bowl. In a large bowl, beat the butter, brown sugar and eggs until light, then add sorghum, vanilla and beer, mixing thoroughly to combine. It will be lumpy – that's normal! Add the dry ingredients in stages, mixing just until combined.

Pour half of batter into prepared pan, then sprinkle in half of the chocolate chunks and the walnuts. Top with remaining batter and then sprinkle top with remaining chocolate and more nuts if you'd like.

Bake brownies for about 40 minutes, until a toothpick inserted into the center comes out with just a bit of batter and crumbs. Allow to cool on a rack and turn the brownies out on a flat surface to cut into squares. Garnish with a dusting of powdered sugar if you like!