

Seattle Speedball Brownies

Ingredients

- 2 tbsp. cannabutter
- 1 + 2 tbsp. stick unsalted organic butter
- 4 ounces bittersweet chocolate (Ghirardelli or Baker's chocolate work great!)
- 3 (room temp) eggs
- 1 ½ cups white sugar
- ½ cup cane sugar
- 1.5 tsp ground Italian espresso
- Pinch of salt
- 1 tsp (good quality) vanilla
- 1 cup all-purpose flour (can use WAMM Flour)

Directions

Preheat oven to 350°F (177°C)

Lightly grease and line with aluminum foil 13 x 9 inch brownie pan

Take out eggs, butter, and cannabutter and allow to come to room temp for half hour prior to making recipe

Melt chocolate, over low-medium heat in double boiler, until almost all chocolate is melted.

Take chocolate off heat and slowly add unsalted butter. After each addition whisk to incorporate.

Once butter and chocolate are melted add sugar. Whisk until sugar has completely dissolved into chocolate mixture.

Add pinch of salt, vanilla, eggs and cannabutter. Whisk for two minutes on low or by hand.

Switch to a spatula and blend in flour until completely incorporated.

OPTION: Stir in ½ cup chopped/toasted peanuts at this point

Transfer batter to greased and lined 13 x 9 inch brownie pan and bake for 35 – 40 minutes (test with toothpick- toothpick should come out almost clean)

IMPORTANT - DON'T OVERBAKE!!

Cool brownies in pan for at least half hour

*chef's suggestion: cool in pan over night in refrigerator, and allow to come to room temp before cutting

Cut into 24 equal pieces