

Sourdough Brownies

Rating (01-10): 08

Hours to prepare: 01

Leaven type: Sourdough Starter

Recipe Source: thegingeredwhisk.com

Bread Volume: Makes one 9x9 container of brownies

of Times Baked: 1

Last Time Baked: September 7, 2020



Special Notes:

Here are some considerations for the next time that I bake these crackers:

1. I used bittersweet chocolate (as the recipe calls for) – consider using something less bitter next time (e.g., either a semi-sweet or milkchocolate)

Special Tools:

- 9"x9" baking dish
- Aluminum foil
- Sifter

Ingredients:

INGREDIENT	QUANTITY
Bittersweet Chocolate <try semi-sweet or milk choc?>	$\frac{3}{4}$ cup (~1 full bar)
Unsalted butter (cut in pieces)	$\frac{1}{2}$ cup (1 stick)
Salt	1 tsp (1/2 if using salted butter)
Vanilla Extract	1 tsp
Sugar	$\frac{1}{2}$ cup
Eggs	2 whole eggs (room temp)
Sourdough Starter 'Discard' <100% hydration>	$\frac{1}{2}$ cup (room temp)
Cocoa Powder	$\frac{1}{4}$ cup

Directions – Baking Day:

When you have slightly more than an hour, prep & bake as follows:

1. Extract $\frac{1}{2}$ cup sourdough starter 'discard' (carefully microwave to room temp)
2. Break open 2 eggs into a bowl (carefully microwave to room temp)
3. Preheat oven to 325°F
4. Line a 9x9 square baking pan with parchment paper (or aluminum foil) and coat the paper in butter (if you leave some hanging over the edges, it makes it really easy to lift the brownies out of the pan!).
5. In a double broiler, saucepan, or the microwave, melt the chocolate and butter. Stir it often so it does not burn.
6. Pour the melted chocolate/butter into a large bowl.

7. Whisk in the sugar, salt and vanilla.
8. Add the eggs one at a time, whisking to combine each addition.
9. Sift the cocoa powder over the chocolate and stir to combine.
10. Add the starter and stir gently until it is completely incorporated and you don't see any streaks of starter.
11. Place the batter into the prepared pan evenly and bake for about 30-40 minutes, or until a toothpick inserted into the center comes out clean.
12. Cool in the pan 20 minutes (this is the hardest part), lift the parchment paper out and allow to cool the rest of the way on a wire rack.