

Cinnamon Chocolate Brownies with Chocolate Ganache

Servings : 16

Amount	Measure	Ingredient - Preparation Method
		brownies
1/2	cup	all-purpose flour
1 1/2	teaspoons	ground cinnamon
1/8	teaspoon	salt
6	ounces	semisweet chocolate - chopped
3/4	cup	unsalted butter - diced, room temp
4	large	eggs
1	cup	sugar
1 1/2	teaspoons	vanilla extract
1	cup	walnuts - chopped
		ganache
6	ounces	semisweet chocolate - chopped
3	tablespoons	unsalted butter - room temp
2	tablespoons	whipping cream

Position rack in center of oven and preheat to 350. Butter 8x8x2 metal baking pan; dust with flour. Mix first 3 ingredients in a small bowl. Stir chocolate and butter in top of double boiler set over simmering water until melted and smooth. Turn off heat. Let stand over water.

Using electric mixer, beat eggs and sugar in large bowl until mixture thickens and falls in soft ribbon when beaters are lifted, about 5 minutes. Beat in vanilla. Stir in flour mixture in 2 additions, blending well after each. Gradually add warm chocolate to egg mixture, beating until just combined. Stir in walnuts.

Pour batter into pan. Bake brownies until top is set and tester comes out with moist crumbs attached, about 35 minutes. Cool completely in pan on rack.

For ganache: Whisk all in small saucepan over med-low heat until melted and smooth. Pour evenly over brownies in pan.

Chill until ganache is set, about 2 hours. Cut into 16 squares.