

March 2024 Sippin' Social Recipe



Frosted Guinness Stout Brownies (from Chef Kathleen)



Ingredients

- One 11 or 12-ounce bottle Guinness Stout beer
- 3/4 cup (12 Tbsp) unsalted butter
- Two 4-ounce bars semi-sweet chocolate, coarsely chopped*
- 1 and 1/4 cups granulated sugar
- 3 large eggs
- 1 teaspoon pure vanilla extract
- 1 cup all-purpose flour (spooned & leveled)
- 1/2 teaspoon salt
- Optional: 1/2 teaspoon espresso powder

Guinness Frosting

- 1/2 cup (8 Tbsp) unsalted butter, softened to room temperature
- 2 cups confectioners' sugar
- 2–3 Tablespoons reduced Guinness (from step 1)
- 1 teaspoon espresso powder
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon salt

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Instructions

1. In a small saucepan, bring the Guinness to a boil over medium-high heat. Once boiling, reduce to medium heat and allow to simmer until reduced down to 2/3 cup, about 20-22 minutes. Set aside to cool for at least 10 minutes. You will use 1/2 cup in the brownies and the rest in the frosting.
2. Preheat the oven to 350°F and grease a 9-inch square baking pan or line with aluminum foil or parchment paper, leaving an overhang on the sides to lift the finished brownies out (makes cutting easier!). Set aside.
3. Place the butter and chopped chocolate in a large microwave-safe bowl. Melt in 30 second increments, whisking after each, until completely smooth. Whisk in the sugar and 1/2 cup of reduced Guinness until completely combined. Whisk in the eggs and vanilla extract. Finally, whisk in the flour, salt, and espresso powder (if using). The batter will be thick and shiny. Pour/spread evenly into prepared pan. Tap the underside of the pan to remove any bubbles.
4. Bake for 32 minutes, then test the brownies with a toothpick. Insert it into the center of the pan. If it comes out with wet batter, the brownies are not done. If there are only a few moist crumbs, the brownies are done. Keep checking every 2 minutes until you have moist crumbs. My brownies took exactly 32 minutes.
5. Remove from the oven and place on a wire rack to cool completely before frosting or cutting into squares.
6. Make the frosting: In a large bowl using a handheld or stand mixer fitted with a whisk attachment, beat the butter on high speed until completely smooth and creamy, about 2-3 minutes. Add the confectioners' sugar, beating on low at first then increasing to high speed. Once creamy and combined, beat in 2 Tablespoons of reduced Guinness, the espresso powder, vanilla extract, and salt. Taste. Add the remaining reduced Guinness if needed. If you want the frosting a little thinner, add a splash of milk.
7. Frost cooled brownies.
8. Cover and store leftover brownies at room temperature for up to 1 week.

Notes:

1. Make Ahead Instructions: Freeze frosted or unfrosted brownies up to 3 months. Thaw overnight in the refrigerator then bring to room temperature before serving.
2. Chocolate: You can find 4-ounce chocolate baking bars in the baking aisle. I like using Ghirardelli or Baker's brand. You can use 8 ounces (heaping 1 and 1/3 cups) of quality chocolate chips instead, such as Ghirardelli brand.

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