

GUINNESS STOUT BROWNIE PRETZEL BARS

By Esther Kang of [Batch from Scratch](#)

FOR THE BROWNIES:

Ingredients:

- 4 oz Bittersweet Chocolate
- 8 oz Butter
- 1 Egg
- 3/4 cup Sugar
- 1/2 cup Brown Sugar
- 1/4 cup Cocoa
- 1 1/4 cup Flour
- 1/2 tsp Salt
- 2 tsp Vanilla
- 1 cup Guinness
- 8 oz Semi Sweet Chocolate Chips

Instructions:

1. melt 4 oz bittersweet chocolate & butter (in microwave or double boiler)
2. beat egg, sugar and brown sugar for 3 minutes
3. while eggs & sugar are mixing, mix dry ingredients: cocoa, flour, salt
4. add melted chocolate to egg mixture
5. mix in dry ingredients
6. add vanilla and beer until incorporated
7. pour into pan, then sprinkle semi-sweet chocolate on top of the batter
8. bake at 350 for 35 minutes until knife comes out clean

FOR THE BUTTERSCOTCH GANACHE:

Ingredients:

- 3.5 oz Butterscotch

- 2.5 oz White Chocolate Chips
- 1.4 oz Heavy Cream

Instructions:

1. combine butterscotch, white chocolate and heavy cream in a small bowl
2. microwave in 30 second increments, stir until melted and smooth

FOR THE TOPPING:

Ingredients:

- 1/3 cup Crushed Pretzels
- Flakey Sea Salt (*maldon salt works well*)

Instructions:

1. top baked stout brownies with ganache
2. refrigerate until firm, cut and serve
3. top each piece with crushed pretzels and flakey sea salt