**Dark Chocolate Brownies with Peanut Butter Frosting**  
**Brownies:**

* 1 cup all purpose flour
* 1 cup cocoa powder (I used 2/3 cup Hershey's Special Dark, and 1/3 cup natural cocoa powder)
* 1 teaspoon kosher salt
* 1/2 teaspoon baking powder
* 2 pinches baking soda
* 1 cup (2 sticks) unsalted butter
* 2 cups granulated sugar
* 2 tablespoons light corn syrup
* 4 large eggs, at room temperature
* 2 tablespoons vanilla extract

1. Preheat the oven to 350 degrees F. Grease a 9x13 baking pan. (I also recommend lining the pan with aluminum foil so it hangs off the sides of the pan. This will allow you to take the entire brownie out of the pan, making it easier to frost. Line the pan with foil before greasing, and then grease the foil and pan.)
2. In a medium bowl, whisk together the flour, cocoa, salt, baking powder, and baking soda.
3. In a *large* saucepan, melt the butter. Remove the pan from the heat, and whisk in the sugar and corn syrup. Add in the eggs one at a time, whisking until well combined. In a very small bowl, stir together the vanilla extract and the coffee/espresso powder until it dissolves. Stir this into the liquid mixture in the pan. Add the dry ingredients into the pan as well, and fold with a spatula until the flour has been incorporated.
4. Pour the batter into the pan, smooth the tops with your spatula, and bake them on the middle rack of your oven for about 30-35 minutes, until a toothpick inserted in the center comes out mostly clean. Let the brownies cool completely before frosting.

**Peanut Butter Frosting:**

* 8 tablespoons (1/2 cup) softened butter
* 1½ cup peanut butter
* 2 cups powdered sugar

1. Cream the butter and the peanut butter until combined (I used a hand mixer, but feel free to use a standing mixer). Slowly stir in the powdered sugar until completely incorporated. Spread over the cooled brownies.

**Chocolate ganache**

* 10 oz chopped chocolate
* 8 oz whipping cream
* 30 mL corn syrup
* Microwave whipping cream for 1 minute (until hot and bubbling)
* Pour over chopped chocolate, let sit for 5 minutes then stir….stir in corn syrup
* Pour melted ganache over cooled and frosted brownie
* Put in fridge until set.