

Fenway Fudge Brownie

The homemade Fenway Fudge Brownie, served in the EMC Club, State Street Pavilion and suites, is a moist, melt-in-your mouth, one-of-a-kind brownie that Senior Executive Chef Ron Abell is willing to put up against any other in the Boston. "It's taken several different recipes and various adjustments to the ingredients, but I think we hit a homerun with this one."

24 Servings

Active: 20 minutes

Total: 50 minutes

Ingredients

- Butter, 3 sticks
- Callebaut Dark Chocolate, 3/4 cup
- Granulated Sugar, 3 1/3 cups
- Eggs, 6 large
- Vanilla, 1 1/2 teaspoon
- All Purpose Flour, 2 cups plus 3 Tablespoons
- Cocoa Powder, 1 1/3 cups
- Salt, 3/4 teaspoon



Preparation

- Preheat oven to 350 degrees.
- Sift flour, cocoa powder and salt. Set aside.
- With whisk attachment, whip eggs, sugar and vanilla together until light and fluffy.
- Melt butter and pour over chocolate to melt.
- Add melted chocolate to egg mixture and mix until combined.
- Add sifted dry ingredients and mix until incorporated.
- Spread mixture on one parchment lined and sprayed 9x13 baking pan.
- Bake for 30 minutes.