

# Chocolate Ganache Brownies



Hands up if you like a big old chocolate explosion of a brownie? These Chocolate Ganache Brownies are just that... Rich, decadent brownies topped with a delightfully creamy ganache. Basically Little Debbie on steroids. ☐

Truth: In high school I worked at a buffet. We used to make boxed brownies and slather them with canned frosting. We didn't even cover them up at night and I would still eat them, all dried out 3 days later, especially if the soft served ice cream they also had was involved. Brownies + Frosting = Heart Eyed Emoji.

Fast forward to when I went to Pastry Arts school. I realized there was a much, much better way to achieve this type of frosted brownie. GANACHE. The epitome of chocolate awesomeness. So versatile, so deliciously smooth and pretty. You can put it on cakes, pour it over desserts, and yes... you can also frost brownies with ganache.



With Valentine's Day right around the corner, you may want to show someone some love by whipping up a batch of these brownies as dessert. If your Valentine is into a super fudgy, semi-sweet chocolate brownie, then this recipe is perfect!

Valentine's Day to me this year means my baby is almost full term. When I saw the Valentine's Day stuff popping up at all the store's my mind just kept telling me... you are one day closer. Keep going. It is almost over! ☐ Being a mom of 4 boys already and being pregnant has been... well... hard. Everything hurts, I'm out of breath, my body is just tired of being pregnant. But alas, one day closer... one day closer.





## Recipe Tips

This recipe is super easy, yet super easy to totally bomb. Take it from me, I've done it before!

1. Please, for the love of all things... line your 8×8 inch brownie pan with parchment paper. It will change your brownie life forever. More importantly, it will give you a nice little slab of perfect brownies that you can easily pull right out of the pan and top with your ganache.
2. If you are wondering who on earth bakes brownies in such a small pan, you are not alone my friend! Generally I scoff at all of the recipes that suggest a dinky little 8×8 pan. I have 4 and a half kids and a husband. I'm not here to waste my time making 9 brownies. HOWEVER... these brownies are extremely decadent and one brownie will suffice. This is the ONLY brownies you will see coming out of my kitchen in an 8×8 pan. If you happen to be feeding your own little army and feel you might need more, go ahead and double the recipe and use a larger pan.
3. Ganache is super easy to make, but does require some cooling time. When you first mix your ganache, the consistency will not be right to put on the brownies immediately. You will need to put your ganache in the refrigerator until the consistency becomes thick and spreadable.
4. When cutting your beautiful Chocolate Ganache Brownies, there is a method to the madness. First, using a large chef knife is the best way to get a perfectly cut brownie. Second, running the knife under hot water and wiping it off before each cut will ensure you don't mess up your ganache. I know, I know... tedious... however... aren't they beautiful?!?! What I'm really saying is don't take a butter knife and run it through your ganache topped brownies and expect it to look the way

mine do. THEY WILL BE A HOT MESS.





\*Brownie recipe borrowed from this here wee little website. ☐  
I have attempted several times to make this recipe “my own” by switching things out. What I learned is if it ain’t broke, don’t fix it. The original recipe is perfect.



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