

Bourbon Brownies with Coriander

I made this for my men's circle at the AA Unitarian Congregation. The original recipe is from *Michigan Herb Cookbook*. See the *Bourbon Glaze* recipe. I recommend a decent, but low-priced bourbon like Evan Williams. They are very rich so I cut the recipe in half.



Ingredients

- 4 oz. unsweetened chocolate (1 package)
- 4 Tbsp. unsalted butter
- 3 eggs
- 3/4 Tbsp. vanilla
- 1 tsp. almond extract
- 1 package (3.3 grams) Starbucks's instant coffee
- 2 cups sugar
- 1/8 tsp. salt
- 1/2 tsp. ground coriander
- 3 Tbsp. Bourbon
- 1/3 cup semi-sweet chocolate bits
- 1 cup flour
- 1 cup pecan pieces

Equipment

- Stand mixer
- 8x8" baking dish



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☑	Description	Time (min)
	Preheat oven to 350	1
	Grease a 8x8" pan. Line with foil and then grease with butter and flour lightly. Remove any extra flour.	5
	Melt 4 oz. unsweetened chocolate with 4 Tbsp. butter in a saucepan over low heat, and then set aside.	3
	In an electric mixer, beat on high 3 eggs, 3/4 Tbsp. vanilla, 1 package instant coffee, 1 tsp. almond extract, and 2 cups sugar until light and fluffy	3
	Mix in melted chocolate, 1/8 tsp. salt, 1/2 tsp. coriander, and 3 Tbsp. bourbon	2
	Add 1 cup flour, 1 cup pecans and 1/3 cup semi-sweet chocolate bits	2
	Pour into baking pan. Bake until moist and slightly sticky on a toothpick	40
	Allow to cool to room temperature while making the glaze	2 hrs.
	Baste bottom of brownie with 3 Tbsp. bourbon	2
	Total	58