



## Mascarpone Brownies with Honey Chocolate Sauce

*We challenged our friends at [Baker's Edge](#) to come up with the ultimate honey and mascarpone combination, and they certainly delivered. We are swooning over this indulgent array of ingredients.*

*Makes one dozen brownies*

### Ingredients

*For the brownies:*

¾ cup all-purpose flour  
¾ teaspoon baking powder  
¼ teaspoon salt  
½ cup butter  
6 oz bittersweet chocolate  
8 oz mascarpone  
6 tablespoons butter, softened  
1 2/3 cup sugar  
4 eggs  
2 teaspoons vanilla

*For the sauce:*

1 cup heavy cream  
7 oz bittersweet Chocolate, chopped into small pieces  
3 oz unsweetened chocolate, chopped into small pieces  
3 tablespoons honey (mesquite honey is recommended for its stronger flavor)  
3 tablespoons Barenjager (this is optional but is a fantastic German honey liquor)

### Equipment

Baker's Edge pan  
Stand mixer  
Rubber spatula

### Preparation

Preheat oven to 350°F. Spray the Baker's Edge with non-stick cooking spray. Combine the flour, baking powder and salt in a small bowl. Melt ½ cup of butter with the chocolate. Meanwhile, in the bowl of a mixer using a paddle attachment, beat the mascarpone, 6 tablespoons of softened butter, and the sugar until light and smooth. Add the eggs to the cheese mixture one at a time and thoroughly scrape the bowl after each egg is added. Add the vanilla and mix. Add the melted chocolate and mix just until combined. Finally, add the dry ingredients and mix slowly just until combined. Pour into the prepared pan and back approximately 45 minutes or until a toothpick is inserted and comes out clean. Note: The brownies will rise during the baking process, but after being removed from the oven will collapse to a normal height. Remove from oven and allow to cool.

*[Chef's Note: If you are using a normal 9"x9" or 9"x13" baking pan, the bake time will increase slightly.]*

*Prepare the sauce:*

Heat the heavy cream in a saucepan over medium heat until just starting to boil. Remove the pan from the heat and add both types of chocolate. Let the chocolate sit of a minute and then stir until completely melted. Add the honey (and if desired the Barenjager).

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*[Chef's Note: The brownies are good both with and without the sauce. If you decide to use the sauce, it is best to make it ahead of time and refrigerate until you are ready to use it. This allows the honey flavors to develop more fully. Heat it slightly over a low heat and once it is pourable, serve it with the cooled brownies.]*

**Service**

Place individual brownies on plates and drizzle with sauce if desired.

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