

## White Chocolate Brownies with Vanilla Ice Cream and Chocolate Sauce

Yields 12 -18 brownies

### Brownies:

7 tbsp unsalted butter  
8 oz white chocolate, finely chopped (split use)  
2 large eggs  
1/8<sup>th</sup> tsp salt  
1/2 cup sugar  
1 1/2 tsp vanilla extract  
1 cup all-purpose flour  
4 oz. bittersweet chocolate, finely chopped

### Chocolate Sauce:

1/2 cup heavy whipping cream  
3 tbsp unsalted butter, cut into pieces  
1/3 cup sugar  
1/3 cup dark brown sugar, firmly packed  
1/8 tsp salt  
1/2 cup strong, dark coffee  
1/2 cup sifted, unsweetened cocoa

1 quart vanilla ice cream  
Fresh mint  
Fresh berries, e.g. red raspberries

Preheat oven to 350. Line an 8" square pan with foil. Lightly grease foil. (Pam?).

**Brownies:** Melt butter over low heat in a small sauce pan. Remove butter from heat and add 4 oz. white chocolate. Do not stir. Set aside. Beat eggs and salt at high speed until frothy – about 30 seconds. Continue to beat eggs for 2 to 3 minutes while gradually adding sugar, Add butter/chocolate mixture and vanilla to eggs. Blend well. Slowly add flour. Beat quickly until smooth. Fold in remaining 4 oz. of white chocolate and bittersweet chocolate. Pour batter into prepared pan and bake for 35 minutes. Allow to cool on wire rack

**Sauce:** Combine cream and butter in a small sauce pan. Cook over moderate heat, stirring constantly until butter melts and cream begins to boil. Add sugar and stir until dissolved. Reduce heat. Add salt and cocoa. Whisk until smooth. Remove from heat. Thin with coffee if so desired. Serve warm or at room temperature.

**To serve:** Coat bottom of dish with chocolate sauce. Place a brownie in center of plate and top with scoop of ice cream. Garnish with fresh mint and raspberries.