

# Quintuple Chocolate Brownies

Yield: 4 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-chocolate-brownies-recipe>

## Ingredients:

- all purpose flour
- unsweetened cocoa powder
- salt
- unsalted butter
- unsweetened chocolate
- semi sweet chocolate or bittersweet
- brewed coffee
- white sugar
- eggs
- vanilla extract
- milk chocolate
- white chocolate
- heavy whipping cream
- 1/2 cup all purpose flour
- 1/4 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter cut into 8 pieces
- 3 ounces unsweetened chocolate coarsely chopped
- 3 ounces chocolate bittersweet or semi-sweet, chocolate, coarsely chopped
- 2 tablespoons strong coffee prepared
- 1 cup granulated white sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 6 ounces milk chocolate premium quality, chopped into chunks, or 1 cup milk chocolate chips
- 6 ounces white chocolate premium quality, finely chopped, or 1 cup white chocolate chips
- 1/3 cup heavy whipping cream

## Nutrition:

1. Calories: 1490 calories

2. Carbohydrate: 170 grams
3. Cholesterol: 330 milligrams
4. Fat: 89 grams
5. Fiber: 11 grams
6. Protein: 23 grams
7. SaturatedFat: 53 grams
8. Sodium: 680 milligrams
9. Sugar: 130 grams

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