

# SERRA X WOODBLOCK CHOCOLATE POT BROWNIES

## INGREDIENTS

90g roughly chopped 70% dark chocolate [1 large SERRA bar + 45g non-infused chocolate]

45g finely chopped non-infused 70% dark chocolate

1/2 C [4oz.] unsalted butter

1/8 C [0.75oz.] cocoa powder

3/4 C [5.5oz.] granulated sugar

2 large eggs

1 tsp. vanilla

1/3 C [1.5oz.] all-purpose flour

1/8 tsp. fine salt

## DIRECTIONS

Heat oven to 350°. Melt butter in double boiler and stir in 90g roughly chopped dark chocolate until melted. Gradually whisk in cocoa powder.

Remove from heat and let cool.

Gradually add sugar, whisking until incorporated. [it may appear grainy – no worries!]

Whisk in eggs one at a time, then add vanilla and salt, whisking until the batter pulls away from the sides of the bowl. Use a spatula to fold the flour into the mixture.

Stir in the remaining 45g of finely chopped dark chocolate.

Pour the batter into a parchment lined & lightly buttered 8-inch square pan, and bake until the top looks dry & crackly, and the interior is moist but not raw, about 25–35 min. Let cool slightly. Cut into 2" squares.

Makes 16 [2"] brownies containing 2.8mg THC each.

## OPTIONAL

Cocoa nibs, nuts, orange zest, chili flakes.

SEE REVERSE FOR DOSING.