



Marzipan Brownies

Ingredients

Makes 16 brownies

2/3 cup [160 ml]	all-purpose flour
2 tbsp [30 ml]	Dutch-processed cocoa powder
1/2 tsp [2.5 ml]	salt
3 oz [85 g]	bittersweet chocolate, chopped
3 oz [85 g]	unsweetened chocolate, chopped
1/2 cup [125 ml]	unsalted butter, cut into cubes (1 stick)
1/2 cup [125 ml]	granulated sugar
1/2 cup [125 ml]	light brown sugar, packed
2	large eggs, lightly beaten
1/2 tsp [2.5 ml]	vanilla extract
1/2 tsp [2.5 ml]	almond extract
1/4 cup [60 ml]	chopped almonds

For the marzipan layer

8 oz [226 g]	almond paste
1/4 cup [60 ml]	heavy cream
1 tbsp [15 ml]	agave or corn syrup

For the glaze

3 oz [85 g]	bittersweet chocolate, chopped
2 tbsp [30 ml]	unsalted butter, cut into cubes

Method

Preheat oven to 350°F [180°C]. Line the bottom and sides of an 8-by-8-inch (20-by-20-cm) baking pan with parchment paper. Sift together flour, cocoa and salt in a small bowl and set aside.

Melt chocolates and butter in a double-boiler over gently simmering water or in the microwave (low-heat setting). Stir until smooth, then remove from heat. Whisk in sugars and stir until dissolved and mixture has cooled slightly. Whisk in eggs, vanilla, and almond extract until just combined. Sprinkle flour mixture over and fold into chocolate mixture using a rubber spatula until just incorporated (do not overmix). Fold in chopped almonds. Pour into prepared pan. Bake for about 25 minutes or until just set and a toothpick inserted in the middle comes out clean. Let brownies cool completely.

Make the marzipan layer: Cut the almond paste log into small cubes. In a small saucepan over medium-low heat, warm the cream and syrup, then add the almond paste. Heat the mixture, using a rubber spatula to mash the almond paste cubes and help it mix in with the cream. Keep on working the mixture over low heat until the almond paste is completely dissolved. Once the marzipan mixture is ready, pour over the brownies layer and spread into a thin, even layer. Cover the baking pan with plastic wrap and refrigerate until cool and set.

Make the glaze: Gently melt the chocolate and butter together in a double-boiler over gently simmering water or in the microwave (low-heat setting). Stir until smooth. Pour over the marzipan layer, carefully spreading into a thin, even layer. Return to refrigerator and chill until set, at least 30 minutes or overnight. To serve, remove the parchment paper and cut into 2-inch [5-cm] square. Serve at room temperature, or refrigerate in an airtight container for up to 5 days.

