



Hunt Country Chocolate Espresso Brownies

- 2 C. Flour
- ½ tsp. Baking powder
- ½ tsp. Salt
- 2/3 C. Butter
- 4 oz. Unsweetened chocolate, chopped
- 3 Eggs
- 1½ C. Sugar
- ½ C. Espresso or strong coffee
- 3 T. Hunt Country Vineyards **Ruby Port**
- 1 C. Semi-sweet chocolate chips

1. Preheat oven to 350 degrees.
2. Sift dry ingredients.
3. Combine butter and chocolate in small saucepan. Heat on low until chocolate is melted.
4. Beat eggs with sugar until light. Add flour mixture, chocolate mixture, espresso and Ruby Port to eggs and sugar and stir until blended. Fold in chocolate chips.
5. Pour into 13 x 9 inch pan and bake for about 25 min.
6. Enjoy with a glass of Hunt Country Vineyards **Ruby Port** or **Cabernet Franc**.