

## GIBSON'S SHOPPING CENTER CHOCOLATE FROSTED BROWNIES

Gibson's Shopping Center was a major shopping center for Guam – way back when. Today, it's been transformed into GPO, and looks much different compared to its predecessor. There was a small bakery stand in the store that sold a delicious frosted cake brownie. This recipe tastes just like those brownies on Guam. Recipe adapted from "Moist Cake Brownies" via Tasteofhome.com.

## CHOCOLATE FROSTING

The frosting sets very fast so you need to spread it out as quickly as possible on the **baked, hot brownie base** and top immediately with walnuts. Makes enough for one 9 x 13 pan. **Measure everything you need to make the frosting then set it all aside until you pull the brownie base out of the oven.**

### INGREDIENTS

#### Set 1

6 tablespoons of unsalted butter

½ teaspoon instant espresso powder or 1 teaspoon espresso/coffee extract

#### Set 2

3 cups powdered sugar

¼ whole milk

¼ cup unsweetened cocoa powder

2 teaspoons vanilla extract

#### Set 3

¼ cup chopped walnuts

*Tools: small pot, whisk, rubber spatula, 11 x 17 baking pan or wax paper, plastic wrap, Ziploc freezer bags*

### DIRECTIONS

Set the pan of baked brownies on a larger baking sheet or on wax paper as the frosting may flow over the edges.

In a small pot on medium-low heat, melt butter and dissolve espresso powder.

Add cocoa powder and stir well to combine. Add the powdered sugar, milk, and vanilla extract. Quickly whisk together until smooth.

IMMEDIATELY pour the frosting over as much of the surface of the brownies as possible. Smooth and spread real fast. Quickly sprinkle the walnuts over the frosting. Set aside to cool completely. If you overbaked the brownies and feel as though they may be a tad dry, cut and wrap individual servings in plastic wrap. Store in freezer bags. Freeze a few days. Thaw. They will be perfect!

## BROWNIE BASE

**Makes a single quarter sheet pan / 9 x 13 pan, or about 12 pieces.**

### INGREDIENTS

#### Set 1

1 ½ cups all-purpose flour

1 ¼ teaspoon baking powder  
1 teaspoon salt

### Set 2

2/3 cups unsalted butter  
2 cups granulated sugar  
¾ cup unsweetened cocoa powder, spooned into the measuring cup  
½ teaspoon instant espresso powder or 1 teaspoon coffee extract  
¼ cup vegetable oil

### Set 3

4 large eggs, room temperature  
2 teaspoons vanilla extract

### Set 4

1 cup coarsely chopped walnuts, chopped then measured

*Tools: small pot, small bowl, whisk, rubber spatula, ¼ sheet pan or 9 x 13 baking dish, large glass or stainless-steel bowl, electric beater*

### ***DIRECTIONS***

Preheat your oven to 350 degrees Fahrenheit.

Grease and flour a ¼ sheet pan. Set aside.

Mix the flour, baking powder, and salt together in a small bowl. Set aside.

In a small pot on medium low, melt the butter.

Using a whisk, stir in the cocoa powder and instant espresso powder/extract with the oil. Mix until smooth, and the cocoa is completely blended.

Pour the mixture into a large glass or stainless steel bowl. Add the sugar and use an electric beater to incorporate. Add the eggs one at a time, beating well before adding the next egg. Add the vanilla extract when you add the last egg.

Sift the bowl of dry ingredients into the cocoa mixture. Beat till just barely combined.

Add the nuts, using a rubber spatula to incorporate.

Pour the mixture into the prepared pan.

Bake for 30 minutes. If a toothpick inserted in the center comes out wet, bake for 5 more minutes. Repeat the toothpick test. It should come just a little wet. That's fine. Do not let the edges of the brownie get dark. Make the frosting immediately and pour over hot brownies.

**Recipe courtesy Paula Quinene of [www.PaulaQ.com](http://www.PaulaQ.com)**