



## Dark Chocolate Buckwheat Brownies with Nutella Ganache

### *Ingredients*

#### For Brownies

- 1 cup unsalted butter
- 8 ounces bittersweet chocolate (70% cacao or darker), chopped
- 1 ½ cups turbinado sugar
- 2 teaspoons vanilla extract
- 6 large eggs
- ¾ cup Maine Grains Whole Wheat Flour
- ¾ cup Maine Grains Buckwheat Flour
- ½ cup unsweetened cocoa powder
- 1 teaspoon baking powder
- ½ teaspoon kosher salt

#### For Nutella Ganache

- ½ cup Nutella
- 2 cups semisweet chocolate chips
- 4 tablespoons butter (2 ounces)
- 2 tablespoons heavy whipping cream

### *Method*

1. Preheat the oven to 350 degrees Fahrenheit. Line a 9×13-inch baking pan with foil and lightly grease the foil.
2. Melt the butter and chocolate in a medium-size saucepan over low heat, stirring often. Pour the mixture into a large mixing bowl and whisk in the sugar and vanilla. Then whisk in the eggs, 2 at a time.
3. In a separate bowl, whisk together the flours, cocoa powder, baking powder, and salt. Add 1/2 of the flour mixture to the chocolate mixture, and stir well. Add the other half, and stir until just mixed.
4. Pour the batter into the prepared pan. Bake for 35 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs attached. Place the pan on a wire rack to cool.
5. While the brownies are cooling, make the ganache. Combine the ingredients in a double boiler or in a microwave safe bowl. Melt together and combine. Pour the ganache over the top of the brownies and spread gently. Place in the refrigerator until the ganache is set.

*Adapted from Laguji Mama's recipe.*