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# Cocoa Brownies with Spiced Chocolate Ganache

Prep time: 45

Servings: 24

No dessert tray is complete without brownies. Typically not lactose-intolerant friendly, as they usually contain milk chocolate and butter, we made a few swaps to create a delicious lactose-free version of this ultimate holiday treat. These rich cocoa brownies pair beautifully with dark chocolate ganache, infused with cinnamon, cardamom, ginger, and nutmeg. This no-fuss classic is best enjoyed with a nice cup of hot chai or coffee.

Green Valley Creamery

## Ingredients

### For the batter:

1 1/2 sticks Green Valley Creamery Lactose-Free Butter, room temperature

1 1/2 cups sugar

3/4 cup unsweetened cocoa powder, sifted

1 tsp. vanilla extract

2 large eggs

3/4 cup all-purpose flour, sifted

3/4 cup lightly roasted pecan halves

### For the ganache:

6 oz. dark, bittersweet chocolate, broken into chunks

1/2 stick Green Valley Creamery Lactose-Free Butter

1 Tbsp. honey

1/2 tsp. ground cinnamon

1/4 tsp. ground cardamom

1/4 tsp. ground ginger

1/4 tsp. ground nutmeg

## Instructions

1. Preheat oven to 350° and line 8x12 inch baking pan (metal or glass) with parchment paper. In the corners, the paper can be cut diagonally, 2 inches each, to make the paper fit better.
2. Place butter in a medium-sized pan and melt using a water bath: put the pan atop another with simmering water, being careful no water gets into the chocolate.
3. Once melted, add cocoa and sugar. Mix well with a whisk and keep stirring to allow the mixture to heat up for a few moments - it should be hot enough to feel uncomfortable to touch.
4. Add the vanilla and stir well with a wooden spoon. Add the eggs one at a time and stir vigorously until well combined and shiny. Add flour and beat for one to two minutes until smooth. Add nuts and blend in well.
5. Spread the batter evenly in the prepared pan. Bake for 20-25 minutes until a toothpick comes out almost clean. Brownies need to be a little moist in the center. Set aside to cool.
6. While the brownies are cooling, melt butter and chocolate in a metal pan atop a hot water bath. Once melted and well combined, stir in honey and spices.
7. When the brownies have cooled completely, carefully lift out of the pan and cut into squares. Dip each square carefully upside down in the spiced ganache, place right side up on a cookie sheet, and let rest until the ganache has dried. Optional: place pecan half on top for additional decoration.
8. Store in an airtight container for up to three days.

Recipe adapted from [Epicurious](#).