

# Ghirardelli Triple Chocolate Truffle Brownies

**Recipe Link:** <http://vyvacious.com/ghirardelli-triple-chocolate-truffle-brownies>

*\*Adapted from the recipe on the box*

## Ingredients:

*For the brownies...*

- 1 *packet* of Ghirardelli Triple Chocolate Brownie mix
- $\frac{3}{4}$  *cup* milk
- $\frac{1}{2}$  *cup* coffee
- 1 *stick* of butter
- 1.5 *tsp* vanilla extract
- 1 *TBSP* cocoa powder
- 2 eggs

*For the truffle layer...*

- 1 *package* of regular (*not double-stuffed*) Oreos
- 1 *block* of cream cheese, softened

*For the chocolate layer...*

- 1 (10 oz) bag of semisweet chocolate
- 1 *tsp* of Crisco

## Equipment:

- 9x13 baking pan, parchment paper, rubber spatula
- Hand mixer, large mixing bowl, Saran Wrap
- Food processor, medium microwaveable bowl

## Steps:

1. Throw all your ingredients for the brownies into a large mixing bowl and mix until well incorporated using a hand mixer. Use a rubber spatula to scrape down the sides as need.
2. Line a 9x13 baking pan with a piece of parchment paper, making sure to crease the corners so the paper hugs the pan.
3. Pour the brownie batter into the lined pan (and resist the lick the spatula) and bake at 325 *degrees F* for 30-35 mins.
4. Let sit for 10-15 mins before removing the brownies from the pan (*using the parchment paper*) and cool on wire racks.
5. Meanwhile, make your Oreo truffle layer by crushing the Oreos finely in your food processor. If no FP is readily available, use a large ziploc bag and a rolling pin for a good workout.
6. Add the softened cream cheese cut up into smaller cubes to the food processor and pulse until the mixture resembles a well incorporated kneadable dough.

7. Remove the Oreo mixture and place it between two large enough pieces of Saran Wrap to cover the 9x13 baking pan area. Place the Oreo-mixture-filled Saran Wrap into the baking pan and begin to flatten the mixture using your hands.
8. Flatten until the mixture is evenly spread to all four corners of the pan. Chill in the fridge as the brownies finish cooling.
9. Once the brownies are fully cooled, remove the truffle layer from the fridge and place on top of the brownies. Shape the corners and edges so the truffle layer lines up directly with the brownie layer.
10. Melt your chocolate in a microwaveable bowl and stir in 1 tsp of Crisco so the chocolate is easily spreadable. Pour chocolate onto truffle layer and spread evenly to all corners and edges using a clean spatula.
11. Let set in fridge for at least one hour. Remove and slice immediately using sharp knife. Store in airtight containers at cool room temperature.