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Chocolate Chip Brownies with 2018 Titan Pinot Noir

Wine, food and lifestyle blogger Marlynn Schotland of Urban Bliss Life originally created this recipe to showcase Bells Up's 2015 Titan Pinot Noir. The recipe is ideal for baking with warmer year Pinots, notably the 2018 Titan which has the optimal flavor intensity to complement the chocolate.

Urban Bliss Life Pinot Noir Chocolate Chip Brownies

These brownies have a hint of red wine sweetness and double chocolate, making them a delicious, decadent dessert.

INGREDIENTS

1 stick butter
9 ounces of semi-sweet baking chocolate, chopped (OR semi-sweet chocolate chips)
1-1/2 cups sugar
2 tablespoons pinot noir wine
1 teaspoon vanilla
4 eggs*
1/2 cup flour (regular or gluten-free; both work fine)
1/4 teaspoon salt
1/2 cup chocolate chips for sprinkling

** Sara's Note: I have not tried making these with an egg substitute, such as flaxseed. It may work well, however, as the final texture of these brownies is very "fudge-like."*

INSTRUCTIONS

1. Preheat oven to 350 degrees. Grease a 9x13-inch baking pan. Set aside.
2. In a medium saucepan over medium heat, melt the butter and the chopped chocolate together. The chopped semi-sweet baking chocolate is what gives this recipe its ultra gooeyness and chocolate love. Once the mixture is almost melted, add in the pinot noir wine. Reduce heat to low, stir ingredients until the butter and chocolate have completely melted. Remove from heat and set aside to cool slightly.
3. With either a mixer with the paddle attachment or a hand mixer, mix together the sugar, vanilla and eggs on medium-high speed until you get a light yellow creamy consistency (about 4-5 minutes).
4. Lower the mixer to slow speed and add the flour and salt until well blended.
5. Add the slightly cooled chocolate mixture to the mix until well blended, about 1-2 minutes.
6. Pour mix into a greased 9x13-inch baking pan and then sprinkle the 1/2 cup chocolate chips evenly. Some will sink, some will remain on top.
7. Bake in a 350 degree oven for about 22-27 minutes. To test: poke a toothpick into the center — at 25 minutes, if it comes out with a small amount of moist crumbs attached to the toothpick, it's done. If you try to wait until your toothpick comes out clean, you're going to totally overbake these brownies into bricks, so set aside your conventional knowledge of brownies and know that these are DONE usually at or around 25 minutes.
8. Cool brownies in pan at room temperature for about 15-20 minutes before slicing.

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