

# CHOCOLATE BROWNIE MUFFINS WITH BLUEBERRY CHOCOLATE SAUCE



Pair With

**2017**

**Envie**

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## INGREDIENTS

### BROWNIE CAKES

16 tbsp Butter  
½ c Cocoa powder  
3.5 ounces, 70% - 80% Dark  
chocolate bar\*  
1 ¼ c Sugar  
4 Eggs  
2 tsp Vanilla extract  
1 tsp Baking powder  
1 ¼ c Flour

### BLUEBERRY SAUCE

3.5 ounces, 70% - 80% dark  
chocolate bar\*  
1 ¼ c Blueberries  
½ cup Sugar  
2 Tbsp Cocoa powder  
1 Tbsp cornstarch  
½ cup milk  
1 tsp vanilla extract

\*Ghiradelli Intense Dark 72% cacao twilight delight  
dark chocolate works really well

## DIRECTIONS FOR BROWNIE CAKES

1. Place the 16 Tbsp butter, ½ cup cocoa powder and 3.5 ounces dark chocolate in a large saucepan and melt it over medium heat.
2. Stir in the sugar and allow to cool.
3. Beat in the eggs and the vanilla extract.
4. Sift over flour and baking powder and combine well.
5. Pour into a 12 muffin-cup-lined muffin pan.
6. Bake at 350F for 16-20 minutes. (Check with toothpick, it should come out dry.)
7. Serve the muffins warm with the blueberry chocolate sauce.

## DIRECTIONS FOR THE BLUEBERRY CHOCOLATE SAUCE

1. Break up the 3.5 ounces dark chocolate.
2. Place the blueberries in a saucepan with the chocolate, ½ cup sugar, 2 Tbsp cocoa powder, 1 Tbsp cornstarch, 1 tsp vanilla extract and ½ cup milk.
3. Stir over low heat until the chocolate melts and the sauce thickens.
4. Serve the sauce with the warm chocolate muffins.

*Bon Appetit!*