

# S.O.F.A.T.

STORIES OF FOOD AND TRAVEL!

TUESDAY, AUGUST 21, 2012

## Post 90: The Brownie Comeback - Beverly Hills Brownie Company (LA: Beverly Hills)



Another cool thing about these brownies is that there is actually every flavor imaginable. On last month Bobbie has developed 18 different variations on the classic chocolate fave. From chocolate chip (why so poppy need to make a latte to glaze them), there is bound to be a flavor that suits your taste buds. Even at this very moment I'm sure that Bobbie and her daughter Amanda, who don't taste tests, are likely brainstorming the next awesome brownie flavor over their kiddies table.



When *boba* first made the trip from Taiwan to America, everyone was all over *boba*. When Sprinkles debuted their creations, the lines for their red velvet cupcakes snaked around the store for what seemed like miles. Now that Bobbie Greenfield, owner of the **Beverly Hills Brownie Company**, has perfected the classic American brownie, there are flocks of foodie fanatics frantically fighting for a taste of these baked treats.



Our first taste was of the *stagnant chocolate*. It was a moist, decadent, chocolatey square of pure heaven. Most of the brownies I've ever had have been as good as this and they don't look like much in the Mojave Desert. Other brownies have so much fudge infused into them that they taste exactly like what they're made with... pure fudge. Bobbie's creation has a humdrum balance between the traditional cake texture and the fudge of chocolate fudge. Even though this was almost a completely new brownie to me, I still ate it the same way... I poked the chocolate chips off first and savored the crusty edges before dunking the chocolate reduction into the cold milk.



POSTED BY S.O.F.A.T. BLOG AT 12:00 AM

LABELS: BEVERLY HILLS, BROWNIES, CHOCOLATE, CHOCOLATE CHIPS, CREAM CHEESE, CUPCAKES, DESSERT, FROSTING, LOS ANGELES, MILK, PEANUT BRITTLE, RED VELVET, VANILLA