



Ultimate Unleavened Brownies

INGREDIENTS

- 10 tablespoons (1 1/4 sticks) unsalted butter
- 1 1/4 cups sugar
- 3/4 cup plus 2 tablespoons unsweetened cocoa powder (natural or Dutch-process)
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla extract
- 2 cold large eggs
- 1/2 cup all-purpose flour
- 2/3 cup walnut or pecan pieces (optional)
- 2/3 cup dark chocolate chips

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Line with parchment or foil leaving an overhang on two opposite sides.
2. Melt butter.
3. Stir in sugar, eggs, and cocoa. Let cool to warm.
4. Stir in vanilla with a wooden spoon.
5. Add the eggs one at a time, stirring vigorously after each one.
6. When the batter looks thick, shiny, and well blended, add the flour and stir until you cannot see it any longer, then beat vigorously for 40 strokes with the wooden spoon or a rubber spatula.
7. Stir in the nuts, if using. Spread evenly in the lined pan.
8. Bake until a toothpick plunged into the center emerges slightly moist with batter, 20 to 25 minutes. Let cool completely on a rack.
9. Lift up the ends of the parchment or foil liner, and transfer the brownies to a cutting board. Cut into 16 or 25 squares.

