



Brownies

Yield: 1X = 7 (6x6), 2x = 14 servings (half sheet), 4x = 28 servings (full sheet)

Ingredients

4 oz semisweet chocolate, chopped
1 oz unsweetened chocolate, chopped
1 stick (1/2 cup) unsalted butter, cut into pieces
1 teaspoon vanilla
3/4 cup plus 2 tablespoons all-purpose flour
1/4 teaspoon baking powder
1/2 teaspoon salt
2 large eggs
1 cup packed brown sugar

Directions

- 1. Melt chocolates and butter in a 2-quart heavy saucepan over low heat, stirring until smooth, then remove from heat. Cool to lukewarm, stir in vanilla.*
- 2. Mix together flour, baking powder, and salt in a small bowl. Set aside*
- 3. Whisk eggs until fluffy then whip in sugar until combined then chocolate.*
- 4. Add flour mixture to chocolate mixture and stir until just combined.*
- 5. Spread batter evenly in baking pan and bake in middle of oven until a tester comes out clean, 30 to 35 minutes. Cool completely in pan on a rack.*