Brownies

Description

Summary

Yield: 16
Prep Time: 15 minutes
Category: Desserts

Ingredients

- 2/3 cup flour
- 1/2 tsp salt
- 1/2 tsp baking powder
- 2 ozs unsweetened chocolate
- 4 ozs bittersweet or sime-sweet chocolate
- 10 tbsps butter
- 1 1/4 cups sugar
- 2 tsps vanilla extract
- 3 large eggs

Instructions

Adjust oven rack to lowe-middle position and preheat to 325°.

Whisk flour, salt, and baking powder in small bowl; set aside. Spreay abn 8 inch baking pan wiht vegetable cooking spray. Fit a 16x8 inch sheet of foil in pan and up 2 sides so you can use foil overhang as handle to pull cooked brownies form pan. Spray sheet of foil with cooking spray.

Meld chocolates and butter in medium bowl over a pan of simmering water. Remove from heat; whisk in sugar and vanilla. Whisk in eggs, one at a time, fully incorporating each one before addend the next. Contrinue to whisk until mixture in completely smooth and glossy. Add dry ingredients; which until just incorporated.

Poour batter into prepared pan; bake until a tooth pick inserted into center comes out with wet crumbs, 35 - 45 minutes.

Cool brownies in pan on wire rack for 5 minutes. Use foil handles to pull brownies from pan. Completely cool on rack, at least 3 hours.

Notes