

Chewy Brownies

<http://userealbutter.com/2010/11/18/chewy-brownies-recipe/>
from *Fine Cooking* issue #34 (September 1999)

4 oz. unsalted butter, plus a little to grease the pan
4 oz. unsweetened chocolate
1 1/2 cups sugar
scant 1/4 tsp salt
2 tsps vanilla extract
2 large eggs, at room temperature
4.5 oz. (1 cup) flour
2 tbsps cocoa powder (NOT Dutch-processed)

Oven: 350°F. Butter an 8-inch square baking pan. Line the bottom of the pan with parchment paper and then butter the parchment. Melt the butter and chocolate in a double boiler (I just use my Kitchen Aid mixing bowl) over simmering water. Remove from heat and allow to cool slightly. Stir in the sugar, salt, and vanilla. Beat the eggs in one at a time until blended. Add flour and cocoa and beat until the batter is just smooth. Pour the batter into the pan and bake on center rack in oven until a toothpick inserted in the center comes out almost clean (a few moist crumbs are okay, but no goop). This should take about 35 to 45 minutes. Set on a rack until cool enough to handle. Loosen edges with a knife and invert the brownie. Peel the parchment off the bottom, flip the brownies right-side-up and let cool completely. Cut with a sharp knife. Makes 16 2-inch square brownies.