

New Bittersweet Brownies

Origin: Pure Dessert by Alice Medrich

Yield: 16 2-inch squares

Prep Time: 15 minutes

Cooking Time: 25 to 30 minutes

Difficulty: Easy



Ingredients:

- 8 oz. 70% bittersweet chocolate, coarsely chopped
- 6 tbsp. unsalted butter, cut into several pieces
- 3 large eggs
- 1 cup sugar
- Scant 1/4 teaspoon salt
- 1 tsp. pure vanilla extract
- 1/3 cup plus 1 tablespoon (1.2 ounces) all-purpose flour

Directions:

Position a rack in the lower third of the oven and preheat to 350 °F. Line bottom and sides of 8-inch square baking pan with foil.

Place chocolate and butter in heatproof bowl and set in wide skillet of almost-simmering water. Stir frequently until mixture is melted and smooth and quite warm. Remove from the pan and set aside.

In a medium bowl, beat the eggs, sugar, salt and vanilla with a hand-held mixer on high speed until the eggs are thick and light colored, about 2 minutes. Whisk in the warm chocolate. Fold in the flour.

Scrape the batter into the lined pan and spread evenly. Bake until a toothpick inserted in the center comes out clean, 25 to 30 minutes. Cool in the pan on a rack.

Invert the brownies on rack and peel off the foil. Turn right side up on cutting board and cut into sixteen 2-inch squares.