

Best-Ever Brownies

Servings: 12

Source: Baking With Julia. recipe by Rick Katz

Ingredients

- 1¼ cups All-Purpose Flour, Sifted
- 1 teaspoon Salt
- 2 sticks Butter (unsalted)
- 4 ounces Unsweetened Chocolate, coarsely chopped
- 2 ounces Bittersweet Chocolate, coarsely chopped
- 2 cups Sugar
- 1 teaspoon Vanilla
- 4 Eggs (large)

Method

Preheat oven to 350.

Sift flour and salt together and set aside.

Melt butter and chocolate in a medium saucepan over low heat, stirring. Add 1 C sugar and stir for ½ minute. Remove from heat and stir in vanilla. Pour mixture into a bowl.

Put remaining cup of sugar and eggs in mixer bowl and mix by hand with a whisk just to combine. Slowly pour half of the sugar-and-eggs into the chocolate mixture. Stir constantly but gently with rubber spatula so that eggs don't set from the heat. Fit whisk attachment to mixture, and whip the remaining sugar and eggs until thick, pale, and doubled in volume, about 3 minutes. Using rubber spatula, fold eggs into chocolate mixture. When eggs are almost incorporated fold in dry ingredients.

Pour into unbuttered 9-inch square pan -- glass is good. Bake 25 - 28 minutes. Cut into the top after 25 minutes. It should be barely set and still pretty gooey. Cool brownies in the pan on a rack. (Cool completely).