

Brownies

Source: Katharine Hepburn, via New York Times

Ingredients

- 1 stick (8 tbsp) butter
- 2 squares unsweetened chocolate (2 oz)
- 1 cup sugar
- 2 eggs
- ½ tsp vanilla extract
- ¼ cup flour
- ¼ tsp salt
- 1 cup walnuts, chopped

Method

1. Heat the oven to 325°F. Grease an 8x8 inch square pan.
2. Melt the butter in a saucepan with the chocolate and stir until smooth. Remove from heat and allow to cool for a few minutes, then transfer to a large bowl. Whisk in the eggs, one at a time. Stir in the vanilla.
3. In a separate bowl, combine the sugar, flour, nuts, and salt. Add to the chocolate-butter mixture. Stir until just combined.
4. Pour into the greased 8x8 pan. Bake 30 to 35 minutes. Do not overbake; the brownies should be gooey. Let cool, then cut into bars.