

Brownies

Bake 325° F 12-15 minutes or until just set (You can determine it is just set when you push gently on the top center and the brownie springs back. A few extra minutes will mean the middle is more like a cake and less ooey and gooey.)

Buttered 9 x 9 x 2 inch pan

215 g bittersweet or milk chocolate, chopped

180 g unsalted butter

318 g granulated sugar

5 ml vanilla extract

½ t salt

4 eggs

204 g all purpose flour, sifted

Melt together the butter and chocolate in a large mixing bowl over a double boiler until just melted. Remove from heat.

Whisk the sugar, vanilla and salt into the chocolate butter mix. The mixture will start to get stiff and grainy. That's okay. Add eggs, two at a time, and mix well after each addition. The batter will look broken at first but then come together after a few more stirs of the whisk. Fold in the sifted flour. Pour into a prepared pan and bake till just set in the center.

This recipe is the same one I used for years at the Governors Club. We baked them in individual tins which was grand for service but little is better than a big pan of warm melty brownies. Ovens, pan size and altitude will impact the duration of baking. Remember that as the brownie starts to pull away from the pan even a bit, remove them from the oven.