

BPC MISTLETOE MART RECIPES

Bittersweet Brownies

From Alice Medrich's Cookies and Brownies – via Sue Kelly

Makes 16 Brownies

Ingredients

6T unsalted butter

3 oz unsweetened chocolate, coarsely chopped, (Sharffen Berger chocolate recommended)

1 cup sugar

¼ tsp salt

½ tsp vanilla

2 large eggs

¼ cup all purpose flour

2/3 cup chopped pecans or walnuts (optional)

Preheat oven to 325 degreed. Position rack in bottom third of oven. Grease and 8insquare pan and lined across the bottom and up two opposite sides with parchment paper or foil.

Melt the butter with all the chocolate in the top of a double boiler or in a heatproof bowl set over barely simmering water. Stir frequently until the mixture is melted and smooth. Remove the top of the double boiler or bowl form the heat. Stir in the sugar , salt, and vanilla. Add the eggs one at a time, stirring until each is incorporated before adding the next. Stir in the flour and beat with a wooden spoon until the batter is smooth and glossy and comes away from the sides of the pan, about 1 minute. Stir in the nuts and scrape the batter into the pan.

Bake for 35 to 40 minutes, or until the brownies start to pull away from the edges of the pan. Cool on a rack for at least an hour before removing from the pan. Slide a knife between the brownies and pan on the unlined sides. Lift the parchment or foil ends to transfer to a cutting board. Cut in 16 squares. May be stored , airtight for several days or frozen.