

Chocolate Brownies

Serves 16 squares · 45 min · America's favourite chocolate square



Photo: A fudgy brownie: ■, CC BY-SA 3.0 (<https://commons.wikimedia.org/wiki/File%3AChocolatebrownie.JPG>)

Ingredients

- 115 g (1/2 cup) unsalted butter
- 115 g (4 oz) dark chocolate, about 60 to 70% cocoa, chopped
- 200 g (1 cup) granulated sugar
- 2 large eggs, at room temperature
- 1 tsp vanilla extract
- 65 g (1/2 cup) plain flour
- 2 tbsp cocoa powder
- 1/4 tsp salt
- 60 g (1/2 cup) chopped walnuts or extra chocolate chunks, optional

Method

- 1 Heat the oven to 175 C (350 F). Line a 20 cm (8 inch) square tin with baking paper.
- 2 Melt the butter and chocolate together in a heatproof bowl over barely simmering water, stirring until smooth. Take off the heat.
- 3 Whisk in the sugar, then the eggs one at a time and the vanilla. Whisk for about a minute until glossy and slightly thickened.
- 4 Sift in the flour, cocoa powder and salt and fold gently until no dry streaks remain. Fold in the nuts or chunks if using.
- 5 Spread into the tin and bake for 22 to 28 minutes, until the top is set and shiny and a skewer comes out with a few moist crumbs.
- 6 Cool completely in the tin before lifting out and cutting into 16 squares. They cut more cleanly once chilled.

More on this dish, its history and the full photo credits: <https://chocolateera.com/chocolate-brownies/>