## <u>Basic Brownies</u>
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**Yield :** Two 8 x 8 inch pans of brownies

**Ingredients:**

| | |
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| 16 | tablespoons (2 sticks) of unsalted butter |
| 4 | ounces unsweetened chocolate |
| $1\frac{1}{3}$ | cup cake flour |
| 1 | teaspoon baking powder |
| $\frac{1}{2}$ | teaspoon salt |
| 2 | cup sugar |
| 4 | large eggs |
| 2 | teaspoon vanilla extract |
| 1 | cup chopped nuts (optional) |

**Method:**
1. Adjust oven racks to middle position and heat oven to 350 degrees.
2. In medium, heatproof bowl, set over a pan of almost simmering water, melt chocolate and butter, stirring occasionally until mixture is smooth. (Alternatively, melt chocolate and butter in microwave oven. The recommended method is to first microwave chocolate alone at 50 percent power for 2 minutes. Stir chocolate, add butter, and continue microwaving at 50 percent for another 2 minutes, stopping to stir the mixture after 1 minute. If chocolate is not entirely melted, microwave an additional 30 seconds at 50 percent power).
3. Once the chocolate/butter mixture is melted, set it aside to cool for about 10 minutes
4. Whisk flour, baking powder and slat together in small bowl; set aside
5. Whisk sugar into cooled chocolate mixture. Whisk in eggs and vanilla, then fold in flour mixture (and nuts if using) until just combined.
6. Divide the batter evenly between two greased 8 x 8 pans. Put the two pans on a cookie sheet. Bake about 10-12 on the bottom rack and then rotate and put onto the top rack until done. Bake until toothpick inserted halfway between center and edge of pan comes out with a few fudgy crumbs, about 20 minutes.
7. Cool brownies completely in pan set on a wire rack.
8. Cut into squares (each 8 x 8 pan is suppose to make 12 brownies).
9. The brownies are suppose to be able to last up to 2 days if they are wrapped in plastic wrap and then foil. Alternatively put them into a large resealable plastic bag and break off pieces as you need them.