



CHEWY BROWNIES

½ cup cocoa powder (Dutch-processed if possible, I use Hershey's Special Dark)

½ cup plus 2 tablespoons boiling water

2 ounces unsweetened chocolate, finely chopped

4 tablespoons (½ stick) unsalted butter, melted

½ cup plus 2 tablespoons vegetable oil

2 large eggs

2 large egg yolks

2 teaspoons vanilla extract

2 ½ cups (17 ½ ounces) sugar (I only use 2 cups for high altitude plus I prefer less sweet)

1 ¾ cups (8 ¾ ounces) unbleached all-purpose flour

¾ teaspoon table salt

6 ounces bittersweet chocolate, chopped or chocolate chips (I have used semi-sweet chocolate chips in a pinch)

1. Adjust oven rack to lowest position and heat oven to 350 degrees. Make a foil or parchment sling for a 9x13-inch baking pan, pushing it into corners and up sides of pan; allow excess to overhang pan edges. Spray pan with nonstick cooking spray.

2. Whisk cocoa and boiling water together in large bowl until smooth. Add unsweetened chocolate and whisk until chocolate is melted. Whisk in melted butter and oil. (Mixture may look curdled.) Add eggs, yolks, and vanilla and continue to whisk until smooth and homogeneous. Whisk in sugar until fully incorporated. Add flour and salt and mix with rubber spatula until combined. Fold in bittersweet chocolate pieces.

3. Scrape batter into prepared pan and bake until toothpick inserted halfway between edge and center comes out with just a few moist crumbs attached, 30 to 35 minutes. Cool completely if you can stand the wait!

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Original recipe from cooksillustrated.com