

CHEWY BROWNIES

- 4 ounces butter (1 stick)
- 4 ounces unsweetened (baking) chocolate
- 1½ cups granulated white sugar
- ¼ teaspoon salt
- 2 teaspoons vanilla extract
- 2 large eggs (room temperature)
- 2 tablespoons cocoa (not Dutch-processed)
- 4½ ounces (1 cup) all-purpose flour
- ¾ cup coarsely chopped walnuts or pecans, toasted

1. Preheat oven to 350 degrees.
2. Grease 8-inch x 8-inch square or 9-inch round cake pan.
3. Put chocolate in large glass bowl or measuring cup; add butter; microwave on high about 30 seconds, just until butter melts; remove from microwave and stir with silicone spatula; return to microwave for an additional 30 seconds on high, then remove and stir again; if chocolate has not melted completely, return to microwave for 10 seconds, then stir again; repeat until chocolate is just barely melted; allow to cool.
4. Beat eggs & salt with whisk until light and foamy; set aside.
5. Add sugar and cocoa to melted chocolate and butter and mix well with spatula; add vanilla and mix until incorporated.
6. Add half the beaten eggs and mix with spatula until incorporated; add remaining beaten eggs and mix well.
7. Add ⅓ of flour to mixture and fold together with silicone spatula; before flour is completely mixed in, fold in another ⅓ of flour; repeat with remaining ⅓ of flour.
8. Before flour is completely mixed in, add nuts; continue folding with spatula just until mixture is smooth and evenly colored; mixture will be very thick.
9. Spread batter evenly into prepared pan and bake in the middle of the oven for 35 minutes, checking after about 30 minutes (bake up to 10 minutes longer if using Pyrex pan); brownies are done when the top is uniformly colored with no indentations, a toothpick inserted in the middle comes out almost clean, and the brownies just begin to pull away from the sides of the pan.
10. Cool completely before cutting into bars.