

- BROWNIES -

INGREDIENTS

1 C cocoa powder*
1 C butter

1 1/2 C sugar
1/2 C brown sugar
2 tsp vanilla
Pinch of salt

4 eggs

1/2 C flour
1 1/2 C chopped walnuts

* use undutched cocoa powder
or 4 oz bakers (unsweetened)
chocolate

Preheat oven: 325 degrees.

Pan Prep: 9 inch square pan, fully lined with parchment or foil and then buttered/oiled.

1. Melt butter in large saucepan with cocoa and stir until smooth. Remove from heat and cool for a few minutes
2. Stir in sugars, vanilla and salt
3. Whisk in eggs and then whip to add air to mixture.
4. Stir in flour and nuts

Pour into a greased 9 x 9 inch-square pan. Bake ~ 35 minutes.
Do not over-bake; the brownies should be soft.
Let cool in pan then invert and cut into bars.



Notes: Based on Katherine Hepburn's recipe with the following change: substituting 1/2 C brown sugar for 1/2 C white sugar to deepen flavor. Mix this in a large sauce pan using a stiff wire whip - no extra dishes :) These will stick to pan - pay attention to the prep. Top with a little powdered sugar if you need them pretty. Best eaten in comfortable, impeccably tailored pants.