

SUPERNATURAL BROWNIES

Makes, about twenty-four
2-inch-square brownies
or 32 one by two inch pieces

- 16 tablespoons (2 sticks) unsalted butter (cut up to melt faster)
- 8 ounces bittersweet or semisweet chocolate, cut into ¼ inch pieces or broken into smallish pieces (I use 4 ounces of 60% Cacao Bittersweet and 4 ounces of 100% Cacao Unsweetened chocolate – Ghiradelli baking chocolate)
- 4 large eggs
- ½ teaspoon salt
- 1 cup granulated sugar
- 1 cup firmly packed dark brown sugar
- 2 teaspoons vanilla extract
- 1 cup all-purpose flour
- 3 tablespoons Espresso powder (optional)
- One 13 x 9 x 2-inch pan, buttered and lined with buttered parchment or foil

Though the name sounds an exaggeration, you'll agree that these brownies are absolutely out of this world.

1. Set a rack at the middle level of the oven and preheat to 350°F.
2. Bring a saucepan of water to a boil and turn off heat. Combine butter and chocolate in a heatproof bowl and set over pan of water. Stir occasionally until melted.
3. Whisk eggs together in a large bowl, then whisk in salt, sugars, espresso powder, and vanilla. Stir in chocolate and butter mixture, then fold in flour.
4. Pour batter into prepared pan and spread evenly. Bake for about 45 minutes, until top has formed a shiny crust and batter is moderately firm. Cool in pan on a rack. The brownies will be cool enough to cut in about 2 to 3 hours. Wrap pan in plastic wrap and keep at room temperature or refrigerated until next day.
5. To cut brownies, unmold onto a cutting board, remove paper, and replace with another cutting board. Turn brownies right side up and trim away edges. Cut brownies into 2-inch squares or 1" x 2" pieces. (I use a pizza cutter)

SERVING: Serve the brownies on their own.

STORAGE: The best way to store brownies is to wrap them individually and keep them at room temperature in a tin or plastic container with a tight-fitting cover. Or freeze them.

NOTE: If you have a 12 x 18-inch commercial half-sheet pan, you may double this recipe easily. When I double the recipe, I use 2 pans.

VARIATION

Add 2 cups (1/2 pound) walnut or pecan pieces to the batter.