



Death-by-Chocolate Brownies

By Amy Deardon

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The way I look at it there are four food groups — fat, sugar, salt, and chocolate. Using those criteria, these brownies will knock your socks off.

I've tweaked this recipe over many years and tens of brownie batches until the brownies are, I say modestly, practically perfect—rich, dense, chocolate, just the right bite. Because the brownie batter is mixed by hand in one bowl, it's also an easy recipe that kids can happily make.

Since too much chocolate at once may be dangerous, it's good to know that these brownies freeze well. Just wrap individual brownie squares in plastic wrap and throw them in a zippy bag in the freezer. To eat, leave a brownie out for ten minutes on the counter and you're good to go. If a brownie is kept warm for a few hours such as in a lunchbox, no problem, but you may want to use a fork to eat it since it may get a little messy.

I hope a little chocolate brightens your day. I'd love to hear what you think!

Stay awesome.

Amy

These brownies are super-easy to stir together with a fork in one bowl. Frosting the brownies makes them even better.

Oven 350F. Line a 13" x 9" pan with parchment paper.

1 CUP (2 STICKS) BUTTER

½ of 12 OZ BAG (ABOUT 6 OZ) SEMI-SWEET CHOCOLATE CHIPS

In saucepan over medium-low heat, melt butter and chocolate until smooth. Stir frequently so you don't burn the chocolate. Let cool to room temperature.

1 3/4 CUP SUGAR

3/4 CUP (12 TABLESPOONS) COCOA

Gradually stir into butter-chocolate recipe. Batter will be lumpy.

NOTE: If at all possible use Dutch-processed cocoa. If you can't find it then Hershey's Special Dark cocoa works.

4 EGGS

stir in one at a time until batter is smooth.

1 CUP FLOUR

1 TSP BAKING POWDER

1 TSP SALT

Sift together and stir into the batter a little at a time until smooth.

If you want to put in some chopped nuts or some instant coffee granules to taste, now's the time.

Mix very well. Pour batter into lined pan and push to the edges of the pan. Batter will be a little thick.

Bake 16 minutes. Remove the pan to the countertop for 30-60 minutes. Bake for 16 more minutes. This divided baking makes the brownies dense.

Let cool for about 30 minutes. Frost the brownies with swirls of frosting.

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FROSTING

1/4 CUP (1/2 STICK) BUTTER, MELTED

1/4 CUP (4 TABLESPOONS) COCOA

1 TSP SALT

ABOUT 2 CUPS POWDERED SUGAR, DIVIDED

MILK

To melted butter, add cocoa, salt, and about ½ cup powdered sugar. Mix until blended. Alternately add more powdered sugar and milk 1 T at a time until icing is smooth and glossy. Don't add too much milk at once or you will have a soupy mess. Spread icing in swirls over brownies.

To get these brownies even denser, once they are cooled, cover and refrigerate them overnight.