

TRIPLE CHOCOLATE BROWNIES

makes 16 servings

INGREDIENTS

- 1 stick (½ lb.) unsalted butter cut into pieces
- 6 oz. bittersweet or semisweet chocolate, in morsel form or broken into pieces
- 1½ cups granulated white sugar
- 1 tsp vanilla extract
- 3 eggs
- ½ cup unsweetened cocoa powder
- ½ tsp salt
- ½ cup + 2 Tbsp all-purpose flour
- ½ cup semisweet chocolate chips

DIRECTIONS

1. Preheat oven to 350° F. Grease an 8" × 8" square baking dish with butter or shortening.
2. Sift together cocoa powder, flour, and salt into a medium bowl and set aside.
3. In a large bowl, melt together the butter and 6 oz. chocolate. This can be achieved using a bain-marie, or by carefully microwaving the butter and chocolate together. For the latter method, microwave for 1 minute and stir; then continue to microwave for 15- to 30-second increments, stirring after each, until butter and chocolate are fully melted.
4. Add sugar and vanilla to the wet ingredients and whisk until combined. If necessary, let the mixture stand for a while until approximately room temperature to keep it from curdling the eggs.
5. Whisk or stir in the eggs one at a time until smooth.
6. Fold in flour and cocoa mixture until just combined. Stir in chocolate chips until evenly distributed, mixing as little as possible to avoid over-developing the gluten.
7. Pour batter into prepared pan. Bake until brownies are set and a toothpick comes out with a few crumbs. If using a metal pan, bake 40-45 minutes; if using a glass pan, bake 35-40 minutes.
8. Set pan on a cooling rack and allow the brownies to cool in the pan. When brownies are completely cool, cut into 2-inch squares.