

Brownie Recipe

Ingredients

Qty.	Ingredient	Note
1.5 cup	Unsalted Butter	Melt butter then cool till room temp
3 cup	White Sugar	
6	Eggs	Try to get the best brand you can. I use Tollhouse brand
1 tsp	Vanilla Extract	
1 cup	Cocoa Powder	
1.5 cup	All Purpose Flour	
1 tsp	Kosher Salt	
1 tsp	Baking Powder	
0.5 cup	Chocolate Chips	
For Glaze:		
0.5 cup	whipping cream	35% fat content. Not a strict rule though
4 oz	Chocolate Chips	Can use any chocolate here. Higher quality is better
2.5 tbsp	Unsalted Butter	Room temp
	Course Seasalt	For sprinkling on top of glaze

Directions

For brownies:

1. Cream together sugar and butter.
2. Mix in eggs and vanilla until fully incorporated.
3. In separate bowl, whisk together flour, cocoa, baking powder, and salt.
4. Mix in half of flour mixture to wet ingredients until it just comes together then mix in remaining flour mixture. Only mix until ingredients all mix in. Overmixing causes gluten to form and will result in a tougher brownie.
5. Stir in chocolate chips until evenly distributed.
6. Spread evenly in 9×13 pan.
7. Bake at 350°F for 35 minutes.

For glaze:

1. Heat cream until just starting to simmer.
2. Add butter and chocolate chips to bowl.
3. Slowly pour cream over butter and chocolate chips, whisking until smooth.
4. Pour over cooled brownies and let cool to room temp.
5. Sprinkle seasalt over brownies to taste. Make sure to taste the brownies before adding salt to make sure they won't be oversalted.