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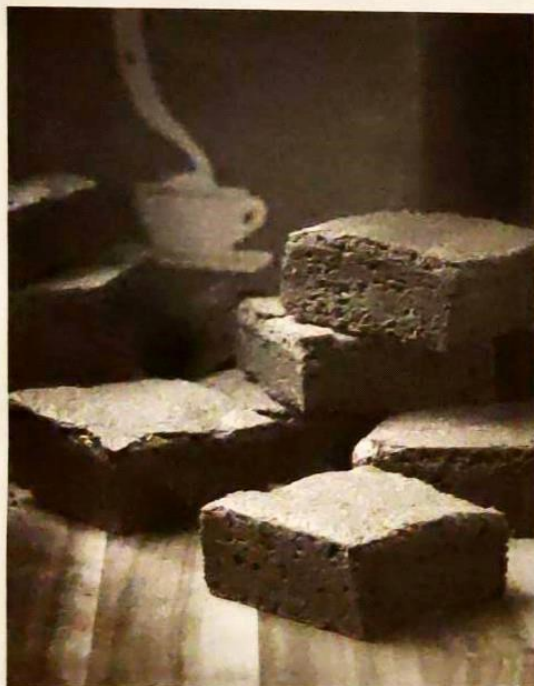
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LIFE | FOOD & DRINK

Recipe: Ultimate Chocolate Brownies

Adapted from "There's Always Room for Chocolate" by Naomi Josepher, Jon Payson and Georgia Freedman (Rizzoli)



Ultimate Chocolate Brownies PHOTO: BEN FINK

By GEORGIA FREEDMAN

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Total Time: 50 minutes **Makes:** 24 brownies

- Vegetable oil spray
- 2 cups cake flour
- $\frac{3}{4}$ cup unsweetened Dutch-process cocoa powder
- 2 teaspoons baking powder
- 8 extra-large eggs
- 1 tablespoon vanilla extract
- $\frac{1}{2}$ teaspoon salt
- 12 ounces dark chocolate, preferably Belcolade 60% cacao, coarsely chopped
- 2 cups unsalted butter, cut into pieces
- 3 $\frac{1}{4}$ cups granulated sugar

1. Preheat oven to 350 degrees. Coat bottom and sides of a 12-by-16-inch baking pan with vegetable oil spray. Line bottom with parchment paper, then spray parchment.

2. Sift flour, cocoa powder and baking powder into a large bowl. In a medium bowl, vigorously whisk eggs, vanilla and salt until combined.

3. Set a metal bowl over a pot to create a double boiler. Add enough water to pot to reach just below bottom of bowl. Heat water in double boiler to a steady simmer. Place chocolate and butter in bowl of double boiler, and cook, stirring to prevent chocolate from burning, until melted. (Alternatively, microwave them together in 30-second intervals, stirring after each interval, until melted.) Whisk chocolate and butter briskly until combined.

4. Place sugar in a large bowl, then pour melted chocolate mixture over top. Whisk to combine. Add half of flour mixture to chocolate, whisking gently. Repeat with remaining flour mixture. Add egg mixture to bowl. Use a rubber spatula to carefully fold all ingredients together, scraping down sides and bottom of bowl, until combined.

5. Pour batter into prepared sheet pan. If there are streaks of egg visible on top of batter, use spatula to smooth them into batter using a circular motion. Smooth top with a small offset spatula or a rubber spatula.

6. Bake brownies until batter has risen a bit, crust is even and slightly bubbling, and edges are starting to dry out and break, 40 minutes. Remove from oven and let cool completely in pan, on a wire rack, before serving.

—Adapted from *"There's Always Room for Chocolate"* by Naomi Josepher, Jon Payson and Georgia Freedman (Rizzoli)

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