

Brownies

Don't overbake: brownies should be moist and chewy.

(16 BROWNIES)

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| 3 ounces (85 g) unsweetened chocolate | ¼ teaspoon salt |
| 6 tablespoons butter | ¾ cup (105 g) flour |
| 1½ cups (300 g) sugar | ¾ cup (1¾ dL) chopped walnuts |
| 3 eggs | 1½ teaspoons vanilla |

Preheat the oven to 350°F (180°C). Butter a 9-inch square cake pan. Melt the chocolate and the butter in a bowl or pot over simmering water, stirring until smooth. Remove from heat, and stir in the sugar, eggs, salt, flour, walnuts, and vanilla. Combine well. Spread in the pan and bake for about 40 minutes, until dry on top and almost firm to the touch. Set the pan on a rack to cool for about 15 minutes, then cut the brownies into squares approximately 2¼ inches.

The Fannie Farmer Cookbook,
12th edition, Revised by
Marion Cunningham and
Jeri Laber,
Alfred A. Knopf,
New York, c1979