

martha stewart

Double-Chocolate Brownies



These dark, rich fudge brownies are one of our all-time reader favorites. The better the quality of chocolate you use, the better the results.

Yield: Makes 9 large or 16 small squares



Ingredients

6 tablespoons unsalted butter,
plus more for pan

6 ounces coarsely chopped
good-quality semisweet
chocolate

1/4 cup unsweetened cocoa
powder (not Dutch-process)

3/4 cup all-purpose flour

1/4 teaspoon baking powder

1/4 teaspoon salt

1 cup sugar

2 large eggs

2 teaspoons pure vanilla
extract

Directions

Step 1

Preheat oven to 350 degrees. Line a buttered 8-inch square baking pan with foil or parchment paper, allowing 2 inches to hang over sides. Butter lining (excluding overhang); set pan aside.

Step 2

Put butter, chocolate, and cocoa in a heatproof medium bowl set over a pan of simmering water; stir until butter and chocolate are melted. Let cool slightly.

Step 3

Whisk together flour, baking powder, and salt in a separate bowl; set aside.

Step 4

Put sugar, eggs, and vanilla in the bowl of an electric mixer fitted with the whisk attachment, and beat on medium speed until pale, about 4 minutes. Add chocolate mixture; beat until combined. Add flour mixture; beat, scraping down sides of bowl, until well incorporated.

Step 5

Pour batter into prepared pan; smooth top with a rubber spatula. Bake until a cake tester inserted into brownies (avoid center and edges) comes out with a few crumbs but is not wet, about 35 minutes. Let cool slightly in pan, about 15 minutes. Lift out brownies; let cool completely on a wire rack before cutting into squares.