

Brownies

Makes an 8x8 pan.

Ingredients

- **3 ½ ounces unsweetened chocolate**
- **12 Tbls unsalted butter, room temperature (1 1/2 sticks)**
- **1 ½ cups sugar**
- **¾ teaspoon vanilla extract**
- **3 eggs, large, room temperature**
- **¾ cup all purpose flour**
- **½ cup walnuts, chopped plus 2 tablespoons**

Directions

1. Preheat the oven to 350°. Lightly grease an 8 inch square baking pan with butter or vegetable oil.
2. Melt the butter and the chocolate in the top of a double boiler or place a metal mixing bowl over a pot of simmering water. Cool the mixture for 5 minutes.
3. Place the sugar in a medium-size mixing bowl and pour in the chocolate mixture. Using an electric mixer medium speed, mix until blended, about 25 seconds. Scrape the bowl with a rubber spatula.
4. Add the vanilla. With the mixer on a medium-low speed, add the eggs one at a time, blending after each addition until yoke is broken and dispersed, about 10 seconds. Scrape the bowl after the last egg and blend until velvety, about 15 seconds more.
5. Add the flour on low speed and mix for 20 seconds; finishing the mixing by hand, being certain to mix in any flour at the bottom of the bowl. Stir in 1/2 cup of nuts.
6. Spread the batter evenly in the prepared pan and sprinkle the remaining 2 tablespoons of nuts over the top.
7. Bake the brownies on the center oven rack until a thin crust forms on the top and a tester inserted in the center comes out with a moist crumb, 25 to 30 minutes.
8. Remove the pan from the oven and place it on a rack to cool for 1 hour before cutting the brownies. Serve the next day (it takes a day for the flavor to set) and don't forget a tall glass of milk!

Greystone