Fudgy Brownies

Makes an 9" x 11" pan

Ingredients

1 cup (2 sticks) unsalted butter
3 ounces dark chocolate, chopped
½ cup unsweetened cocoa powder (*Dutch processed is best*)
2 ½ cups sugar
½ teaspoon kosher salt
1 tablespoon pure vanilla extract
3 large eggs
1 ½ cups all-purpose flour

Steps

1.   Preheat oven to 350°F.
Line an 9" x 11" pan with parchment paper.

2.   Place the butter and chocolate in a medium-size saucepan over low heat and let them melt together, stirring until smooth.

3.   Remove the saucepan from the heat and stir in the cocoa powder, sugar, and salt, then blend in the vanilla. Allow the mixture to cool a bit before adding in the eggs, one at a time, whisking thoroughly. Add the flour and stir to combine.

4.   Spread the batter into the prepared pan making sure you have an even layer. Bake for 25 - 30 minutes or until the edges are pulling away from the side of the pan and the top isn't giggly. You can always test the center with a toothpick to see if it comes out clean.

5.   Let the brownies cool in the pan on a wire rack. When completely cool, lift the parchment paper out of pan and cut them into 12 or 24 squares.