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# Classic Brownies (the best classic brownie ever)

Erika Bruce & Adam Ried, *Cook's Illustrated*, 2004



*Chocolatey, rich, not gummy, wonderful!*

4 ounces walnuts, or pecans, chopped and toasted

1 1/4 cups cake flour

1/2 teaspoon salt

3/4 teaspoon baking powder

6 ounces unsweetened baking chocolate, chopped fine [I used Valrhona brand]

1 1/2 sticks unsalted butter

2 1/4 cups sugar

4 large eggs

1 tablespoon vanilla extract

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

**Servings: 24**

1. Adjust oven rack to middle position; heat oven to 325°. Cut 18-inch length foil and fold lengthwise to 8 inch width. Fit foil into length of 13 x 9 inch baking dish (preferably glass), pushing it into corners and up sides of pan; allow excess to overhang pan edge. Cut 14-inch length foil and, if using extra-wide foil, fold lengthwise to 12-inch width; fit into width of baking pan in same manner, perpendicular to first sheet. Spray foil-lined pan with nonstick cooking spray. If using nuts, spread nuts evenly on rimmed baking sheet and toast in oven until fragrant, about 4-8 minutes. Set aside to cool. Whisk to combine flour, salt and baking powder in medium bowl. Set aside.

2. Melt chocolate and butter in large heatproof bowl set over saucepan of almost simmering water, stirring occasionally, until smooth. (Alternatively, in microwave, heat butter and chocolate in large microwave safe bowl on high for 45 seconds, then stir and heat for 30 seconds more. Stir again, and if necessary, repeat in 15-second increments; do not let chocolate burn.) When chocolate mixture is completely smooth, remove bowl from saucepan and gradually whisk in sugar. Add eggs one at a time, whisking after each addition until thoroughly combined. Whisk in vanilla. Add flour mixture in 3 additions, folding with rubber spatula until batter is completely smooth and homogenous.

3. Transfer batter to prepared pan; using spatula, spread batter into corners of pan and smooth surface. Sprinkle toasted nuts (if using them) evenly over batter and bake until toothpick or wooden skewer inserted into center of brownies comes out with few moist crumbs attached, 30-35 minutes, or until the brownies are at about 200° F on an instant-read thermometer. Cool pan on wire rack at room temperature about 2 hours, then remove brownies from pan by lifting foil overhang. Cut brownies into 2-inch squares and serve. Store leftovers in airtight container at room temperature up to 3 days (they won't last that long!). NOTE: I used a 10x15x1 jelly roll pan to bake these, so it made about 40 brownies. When using that sized pan, they baked for about 29 minutes.

**Yield: 24 pieces**

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Per Serving (excluding unknown items): 224 Calories; 13g Fat (50.2% calories from fat); 3g Protein; 26g Carbohydrate; 1g Dietary Fiber; 51mg Cholesterol; 73mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 2 1/2 Fat; 1 1/2 Other Carbohydrates.