

Brownie Thins

Andrew Schloss, "Homemade in a Hurry"
Bon Appetit, December 2007



paper thin, almost, with a crunchy nut topping

6 tablespoons unsalted butter

2 ounces unsweetened chocolate, chopped

1/2 cup sugar

1 large egg

3 tablespoons all-purpose flour

1 teaspoon all-purpose flour

1/4 teaspoon vanilla extract

1/4 teaspoon almond extract

1 piece kosher salt

1/4 cup pistachio nut, or walnuts

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

Servings: 24

These taste just like the way the very top layer of a brownie tastes. They're extremely fragile until they're cool, and even then, they're still fragile. Let them cool completely and put waxed paper or plastic wrap between layers.

1. Position rack in lower third of oven. Preheat to 350. Butter 2 baking sheets. (I used a silpat in each).
2. Place butter and chocolate in a microwave-safe medium sized bowl. Microwave on medium-high power until almost completely melted, about one minutes. Whisk until smooth. Add sugar and egg and whisk until smooth, about one minute. Add flour (both quantities), both extracts and salt, stir just to blend. Let batter sit for 10 minutes.
3. Scoop rounded teaspoons batter onto prepared sheets, spacing apart (12 per pan). Spray a sheet of plastic wrap with nonstick spray and place, sprayed side down, on top of cookies. Using your fingers, press each mound into 2 1/2 to 2 3/4 inch rounds. Remove plastic wrap. Sprinkle nuts on top.
4. Bake cookies, one sheet at a time, until slightly darker at edges and firm in center, about 7 minutes. Cool on rack for 2 minutes, then transfer cookies to rack and cool completely. Can be made 5 days ahead and stored at room temperature.

Per Serving (excluding unknown items): 69 Calories; 5g Fat (62.1% calories from fat); 1g Protein; 6g Carbohydrate; 1g Dietary Fiber; 17mg Cholesterol; 82mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.