

Outrageous Brownies

Ina Garten



CHOCOLATE BUTTER MIXTURE:

16 ounces unsalted butter

16 ounces semisweet chocolate, finely chopped

6 ounces unsweetened chocolate, bar type, finely chopped (not cocoa)

EGG MIXTURE:

2 1/4 cups granulated sugar

7 large eggs

2 tablespoons vanilla extract

DRY MIXTURE:

1 cup all-purpose flour, divided

1 tablespoon baking powder

1 teaspoon salt

CHIPS & NUTS:

3 cups chopped walnuts

12 ounces semisweet chocolate chips

1/4 cup flour

Per Serving (excluding unknown items): 670 Calories; 48g Fat (61.5% calories from fat); 9g Protein; 59g Carbohydrate; 5g Dietary Fiber; 114mg Cholesterol; 205mg Sodium; 45g Total Sugars; trace Vitamin D; 107mg Calcium; 4mg Iron; 335mg Potassium; 266mg Phosphorus. Exchanges: 0 Grain(Starch).

Carolyn T's Blog: tastingspoons.com

Servings: 20

1. **PREP:** Preheat the oven to 350°F. Grease and flour a 13x18-inch rimmed half sheet pan (or grease and line with parchment paper).

2. **CHOCOLATE BUTTER MIXTURE:** Place the butter, semisweet chocolate and unsweetened chocolate in a medium bowl and microwave on 50% power in 30-second increments, stirring after each, until completely melted and smooth. (Alternately, you can also melt the butter and chocolates in a double boiler on the stovetop). Allow to cool slightly.

3. **EGG & SUGAR MIXTURE:** In a large bowl, stir together the sugar, eggs, and vanilla with a wooden spoon. Stir the chocolate mixture into the egg mixture and allow to cool to room temperature.

4. **DRY MIXTURE:** In a medium bowl, sift together flour, baking powder and salt. Add to the cooled chocolate mixture and stir gently with the wooden spoon until mostly combined.

5. **NUT & CHIPS MIXTURE:** In a medium bowl, toss the walnuts and chocolate chips with 1/4 cup of flour, then add them to the chocolate batter and stir until totally incorporated. Pour into the baking sheet and spread into an even layer.

6. Bake for 20 minutes, then rap the baking sheet against the oven shelf to force the air to escape from between the pan and the brownie dough. Bake for an additional 15 minutes, or until a toothpick comes out clean. Allow to cool thoroughly, then refrigerate for at least 1 hour, and cut into 20 large squares (and those are very large). Leftover brownies can be stored in an airtight container in the refrigerator for up to 1 week. Freeze in foil for longer storage. If you cut smaller squares you can certainly have 30 servings that are more "normal" sized squares.