

Brownies - Sarah Leah Chase

Sarah Leah Chase, *Open-House Cookbook*



- 8 ounces unsweetened chocolate
- 8 ounces unsalted butter
- 5 eggs
- 2 teaspoons vanilla extract
- 1/4 teaspoon almond extract
- 1/2 teaspoon salt
- 2 teaspoons espresso powder
- 3 1/2 cups granulated sugar, [next time I would try 3 cups]
- 1 2/3 cups all-purpose flour, sifted
- 8 ounces walnuts (large halves) or large pecans, optional

Per Serving (excluding unknown items): 336 Calories; 19g Fat (49.1% calories from fat); 5g Protein; 39g Carbohydrate; 2g Dietary Fiber; 57mg Cholesterol; 122mg Sodium; 28g Total Sugars; trace Vitamin D; 25mg Calcium; 2mg Iron; 143mg Potassium; 97mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 25

1. Preheat convection oven to 350° F.
2. Line a 9 x 13 pan with foil. Butter the foil.
3. Place the chocolate and butter in the top of a large double broiler over hot water on moderate heat, or in a medium-sized, but heavy saucepan over low heat. Stir occasionally until the chocolate and butter are melted and smooth. Do not let the chocolate burn on the bottom. Remove from the heat and set aside.
4. In the large bowl of an electric mixer, beat the eggs with the vanilla and almond extracts, salt, espresso powder, sugar and flour at high speed for 10 minutes. On low speed, add the chocolate mixture and beat only until mixed. Remove the bowl from the mixer.
5. Stir in the nuts and pour into the prepared pan. Smooth the top.
6. Bake for 25 minutes - the brownie will have a thick, crisp crust on top, but if you insert a toothpick into the middle, it will come out wet and covered with chocolate. Do not overbake.
7. Remove pan from the oven and let stand until cool. Refrigerate the brownie for a few hours or overnight, or place it in the freezer for at least 6 hours.
8. Cut the brownies using a long, heavy knife with a sharp blade. Serve as is, or in a square shape with a scoop of vanilla ice cream on top.