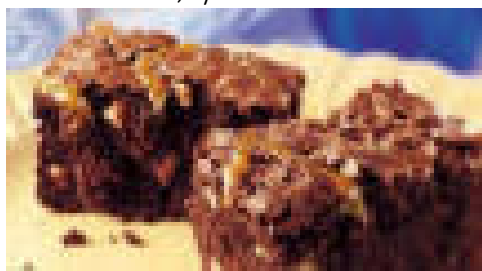


Classic Brownies (the best classic brownie ever)

Erika Bruce & Adam Ried
Cooks Illustrated, April 2004



Chocolatey, rich, not gummy, wonderful!

4 ounces pecans, chopped

1 1/4 cups cake flour

1/2 teaspoon salt

3/4 teaspoon baking powder

6 ounces unsweetened baking chocolate,
chopped fine

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

When I read the article about these brownies, I thought, sure, the world's best brownies. Yeah, right! Well, I made them for a dinner party and one of the guests saw them on a serving platter before I'd even served appetizers, and she grabbed a bite. Then all the women attending had to do the same, and to a person they all agreed the brownies were just outstanding! I agree! The first time I made them I didn't have the unsweetened chocolate, so I used Vahlrona dark, which doesn't have as much sugar in it as some chocolate. In the same article the writer did a taste test of chocolates (for this recipe) and the tasting team preferred Ghiradelli Bittersweet best. In 2nd place was Lindt Dark Chocolate.

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. 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!).

Yield: 24 pieces

Per Serving (excluding unknown items): 226 Calories; 14g Fat (51.6% calories from fat); 3g Protein; 26g Carbohydrate; 1g Dietary Fiber; 51mg Cholesterol; 73mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 1 1/2 Other Carbohydrates.