Dave and Kates Brownies

Makes 12 Servings

Preparation: 15 minutes, Cook Time: 30 minutes

Yield: 12

They are very wet - make sure they're cooked through. The target internal temperature for brownies depends on your preferred texture, ranging from 165°F to 210°F. The sweet spot for perfectly fudgy brownies is between 180°F and 185°F. Insert a instant-read thermometer into the center of the pan for an accurate reading.



8 tablespoons (115g) unsalted butter, cubed
2 ounces (60g) unsweetened chocolate, chopped
1 cup (200g) sugar
2 large eggs, at room temperature
1/2 teaspoon vanilla extract
3/4 cup (75g) nuts, chopped
1/4 cup semisweet chocolate chips or cocoa nibs, optional
1/4 cup (35g) flour
1/4 teaspoon salt

1. Preheat the oven to 325F (160C.) Line an 8-inch (20 cm) square pan with a large rectangle of foil, leaving the overhang over the rim of the pan. Butter or spray the inside of the foil lining the pan with nonstick spray.
2. In a medium saucepan set over very low heat, melt the butter and the chocolate, stirring frequently, until the chocolate is melted and smooth. Remove from heat and stir in the sugar, then mix in the eggs and the vanilla extract.
3. Stir in the nuts and chips (or cocoa nibs), then the flour and salt. Scrape the mixture in the prepared pan and bake for 25-30 minutes, or until the brownies feel just-set in the center. [My experience: 28 minutes to reach 186° F.] Remove from oven and let cool. Once cool, lift the brownies out of the pan by grasping the foil overhang, then cut the brownies into squares. Layer between wax paper to keep them from sticking to one another. After a day, store in refrigerator, OR, better yet, freeze them on a flat pan, then put into a ziploc bag. Brownies taste just fine from a frozen state.

Source: https://www.davidlebovitz.com/dave-and-kates-chocolate-brownies