



## Artpark Brownies

*Makes a 9-inch square or 11-by-7-inch pan  
(16 to 20 brownies)*

2/3 cup (1-1/3 sticks) unsalted butter  
5 ounces unsweetened, best-quality  
chocolate (Ghirardelli or Valrhona)

2 teaspoons vanilla extract

4 eggs

½ teaspoon salt

2 cups sugar

1 cup sifted flour

Powdered sugar for sprinkling

Butter and flour a 9-inch square or 11-by-7-inch baking pan.

Melt butter and chocolate in microwave, stirring from time to time (or use top of a double boiler over boiling water). When melted, stir in vanilla.

In stand mixer, beat eggs with salt. Add sugar and beat at with whisk attachment at high speed 10 minutes, until mixture is quite white.

Meanwhile, preheat oven to 400 degrees.

Add chocolate-butter mixture to mixer bowl and beat at low speed just until mixed. Add flour and combine quickly, until there are no white streaks. (I do this by hand with a spatula.)

Transfer batter to prepared pan and place in oven. Immediately turn oven down to 350 degrees. Bake 35 to 40 minutes. (The normal toothpick test won't work, but if you insist, it should come out not quite clean.) Do not overbake; these brownies should be fudgy.

After removing from the oven, sprinkle the top generously with powdered sugar. Let cool at room temperature before cutting. Store in refrigerator but serve at room temperature.

**Notes:** These are also very good with ½ cup mini chocolate chips stirred in with the flour. The recipe can be doubled for two pans. If you have a kitchen scale, each pan takes 2 pounds, 2-½ ounces batter.