

Double Chocolate Brownies

Some people get very excited about a pan of brownies. Us included. Especially when it takes just two bowls to make them. No machine. We're partial to the fudgy kind versus the cakey versions — though it's not like there's a kind we'd turn down. It requires patience, but let these set before cutting into them, as they need time to firm up. Don't worry, the inside will still be chocolatey and gooey.

Ingredients

16 tablespoons unsalted butter (2 sticks), sliced, plus more for pan
1 cup all-purpose flour
1/2 cup natural unsweetened cocoa powder
1/2 teaspoon fine salt
1½ cups sugar
3 large eggs, lightly beaten
2 teaspoons vanilla extract
1 cup semisweet chocolate chips

special equipment

8-inch square metal baking pan, whisk, cooling rack

Directions

Preheat oven to 350 degrees and place a rack in the middle position. Line an 8-by-8-inch baking pan with a length of foil, leaving a 2-inch overhang on two sides. Butter the foil.

In a medium bowl, whisk the flour, cocoa and salt until completely combined. Set aside.

Put the butter in a large microwavable bowl and microwave on high, in 30-second intervals, until melted. It'll probably take 90 seconds. Add the sugar to the melted butter, stirring until it has dissolved. Lightly beat the eggs and vanilla, then mix into the batter until fully incorporated. Add the flour mixture and stir just until no lumps remain. Fold in the chocolate chips.

Spread the batter evenly in the prepared baking pan. Bake 40 to 50 minutes, until the brownies are shiny on top and a toothpick inserted into the middle comes out with just a few crumbs attached. Let cool in the pan on a rack for 15 minutes. Using the foil overhangs, lift the brownies from the pan and allow to cool completely on rack. Cut into 16 two-inch squares.

Cook's Notes

There are two types of unsweetened cocoa powder: natural and Dutch process. Natural cocoa is untreated and has a dark chocolate taste. Dutch process cocoa is milder in flavor because it has been "alkalized." You'll want natural cocoa here to get the deepest chocolate flavor.

total time: 1 hour

active prep: 15 minutes

serves: 16 brownies

difficulty: *easy*