

Brownies by Lynn's Recipes



A delicious brownie recipe from the Barefoot Contessa. This is my family's favorite brownie.

Ingredients:

- 1 pound unsalted butter
- 1 pound, plus 12 ounces semisweet chocolate chips
- 6 ounces bitter chocolate
- 6 extra-large eggs
- 3 Tablespoons instant coffee granules
- 2 Tablespoons pure vanilla extract
- 2-1/4 cups sugar
- 1-1/4 cups all-purpose flour
- 1 Tablespoon baking powder
- 1 teaspoon salt
- 3 cups chopped walnuts (I left these out)

Preheat the oven to 350°.

Butter and flour a 12 x 18 x 1 inch baking sheet. (I used the PAM vegetable spray with flour)
Melt together the butter, 1 pound of the chocolate chips, and the bitter chocolate in a medium bowl over simmering water.

Allow to cool slightly. In a large bowl, stir (do not beat) together the eggs, coffee granules, vanilla, and sugar. Stir the warm chocolate mixture into the egg mixture and allow to cool to room temperature.

In a medium bowl, sift together 1 cup of flour, the baking powder and the salt. Add to the cooled chocolate mixture. Toss the walnuts, if using, and 12 ounces of chocolate chips in a medium

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bowl with $\frac{1}{4}$ cup flour, then add them to the chocolate batter. Pour into the baking sheet. Bake for 20 minutes, then rap the baking sheet against the oven shelf to force the air to escape from between the pan and the brownie dough. Bake for about 15 minutes, until a toothpick or cake tester comes out clean. Do not overbake! Allow to cool completely, refrigerate and cut.

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