

Basic Brownies

Ingredients

- 4 oz. (1 bar) unsweetened baking chocolate, broken in pieces
- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) butter
- 2 cups granulated sugar
- 3 large eggs
- 1 $\frac{1}{2}$ tsp. vanilla
- 1 cup all-purpose flour

Preparation

1. Preheat oven to 350°. Grease bottom and sides of a 9x13 baking dish with shortening or nonstick cooking spray.
2. In a heavy-bottomed saucepan over medium-low heat, melt chocolate and butter, stirring constantly until completely smooth.
3. Pour chocolate into mixing bowl, add sugar and mix together thoroughly. Mix in eggs, one at a time, then add vanilla. Stir in flour until completely incorporated.
4. Pour mixture into a greased baking dish. Bake for about 35 minutes, or until toothpick inserted in the middle comes out mostly clean. (The center will still be moist.) Cool completely before turning out onto a clean surface and slicing.

Yields 24 bars