

# Best-Ever Brownies from Baking With Julia Child

By AnnNH on September 03, 2004

★★★★★ 16 Reviews



**Prep Time:** 15 mins   **Total Time:** 37 mins   **Servings:** 18

## Ingredients

- 1 1/4 cups sifted all-purpose flour
- 1 teaspoon salt
- 8 ounces unsalted butter
- 4 ounces unsweetened chocolate, coarsely chopped
- 2 ounces bittersweet chocolate, coarsely chopped
- 2 cups sugar
- 1 teaspoon pure vanilla extract
- 4 large eggs, room temperature

## Directions

1. Center a rack in the oven and preheat the oven to 350°. I bake them at a lower oven temp of 330°.
2. Sift the flour and salt together; set aside.
3. Melt the butter and chocolate together in a medium saucepan over low heat, stirring frequently and keeping a watchful eye on the pot to make certain the chocolate doesn't scorch (Alternatively, you can melt the ingredients in the top of a double boiler over, not touching, simmering water.) Add 1 cup of the sugar to the mixture and stir for half a minute, then remove the pan from the heat and stir in the vanilla.
4. Pour the mixture into a large bowl.
5. Put the remaining 1 cup sugar and the eggs into a bowl and mix or whisk by hand just to combine.
6. Little by little, pour half of the sugar and eggs into the chocolate mixture, stirring gently but constantly with a rubber spatula so that the eggs don't set from the heat.
7. Fit the whisk attachment to the mixer and whip the remaining sugar and eggs until they are thick, pale, and doubled in volume, about 3 minutes.
8. Using the rubber spatula, delicately fold the whipped eggs into the chocolate mixture.
9. When the eggs are almost completely incorporated, gently fold in the dry ingredients.
10. Pour and scrape the batter in to an unbuttered 9-inch square pan.
11. Bake the brownies for 22-26 minutes, during which time they will rise a little and the top will turn dark and dry.
12. Cut into the center at about the 22-minute mark to see how the brownies are progressing: they'll be perfect if they're just barely set and still pretty gooey.



Directions

13. They're still awfully good on the other side of set, so don't worry if you miss the moment on your first try.
14. Cool the brownies in the pan on a rack.

Nutrition Facts		Amount Per Serving	% Daily Value
Serving Size: 1 (64 g)		Total Fat 14.6g	22%
Servings Per Recipe: 18		Saturated Fat 8.8g	44%
Amount Per Serving	% Daily Value	Cholesterol 68.4mg	22%
Calories 256.0		Sugars 22.3 g	
Calories from Fat 131	51%	Sodium 148.2mg	6%
		Total Carbohydrate 30.8g	10%
		Dietary Fiber 1.2g	5%
		Sugars 22.3 g	89%
		Protein 3.2g	6%

