

# 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 un buttered 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.



Best-Ever Brownies from Baking With Julia Child (cont.)

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## 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

Serving Size: 1 (64 g)

Servings Per Recipe: 18

Amount Per Serving	% Daily Value
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**Calories 256.0**

Calories from Fat 131

Amount Per Serving	% Daily Value
<b>Total Fat 14.6g</b>	<b>22%</b>
Saturated Fat 8.8g	44%
<b>Cholesterol 68.4mg</b>	<b>22%</b>
Sugars 22.3 g	
<b>Sodium 148.2mg</b>	<b>6%</b>
<b>Total Carbohydrate 30.8g</b>	<b>10%</b>
Dietary Fiber 1.2g	5%
Sugars 22.3 g	89%
<b>Protein 3.2g</b>	<b>6%</b>

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