

World's Richest Brownies

A rich chunky brownie with a handful of chocolate and pecans. Just like grandma used to make. Make sure the ice-cold milk is close at hand.

Makes about 24 brownies

9x13x2 pan, prepared with foil, sprayed and then the bottom lined with fitted parchment paper. (If you would like thicker brownies, use a 9x9x2 inch pan) Add 10 minutes on the baking time.

Preheat oven to 350°F

1 cup	unsalted butter, softened
3 oz	unsweetened chocolate, chopped fine
4 large	eggs
1/2 tsp	sea salt
1 tsp	vanilla extract
2 cups	granulated sugar
1 cup	all-purpose flour
6 oz	semi-sweet chocolate, chopped fine
1 cup	pecans, coarsely chopped

1. In a medium saucepan, melt butter over medium heat. Remove from heat add unsweetened chocolate. Let stand 2 minutes, then whisk until smooth. If all the chocolate has not melted, return the pan to very low heat and stir constantly until the chocolate melts.
2. In a large bowl, whisk eggs with the salt and vanilla, just until mixed. Whisk in sugar in a steady stream, then whisk in chocolate and butter mixture. Switch to a rubber spatula and fold in flour.
3. Set batter aside until it has cooled to room temperature (test it with your fingertip). Fold in the chocolate chunks and nuts.
4. Pour batter into prepared pan and smooth top with an offset spatula.
5. Bake brownies until a toothpick or a small knife inserted in the center comes out with just a few crumbs of brownie, about 30 to 35 minutes. Cool completely on a rack.
6. Wrap and refrigerate the pan so that the brownies solidify, at least 4 hours, overnight is best. This also makes them easier to cut.
7. Transfer the whole pan of brownies to a cutting board and slide a long knife or spatula under it to loosen the paper or foil then pull it away. Cut brownies into 2-inch squares.