

Chewy Fudgy Brownies

Yield 16 brownies

350°F

8-inch square baking pan, lined with foil and parchment paper

3/4 cup plus 2 tbsp	all-purpose flour
1/2 tsp	salt
1/4 tsp	baking powder
8 oz	unsweetened chocolate, finely chopped
1/2 cup	unsalted butter, room temperature
1 cup	granulated sugar
1 cup	brown sugar, packed
3 large	eggs, room temperature
1 tsp	pure vanilla extract
1 cup (6 oz)	chocolate chips, semisweet, milk or white

1. In a bowl, whisk flour, salt, and baking powder Set aside.
2. In a double boiler with rippling water on medium heat, melt chocolate and butter. Remove from heat. Whisk in granulated and brown sugar for 3 minutes. Add eggs and vanilla, whisk until glossy and smooth, about 1 minute. Using a wooden spoon, fold in dry ingredients and chips. The batter may look curdled but do not worry.
3. Pour batter evenly into prepared pan, smoothing top with spatula.
4. Bake until a tester inserted in center comes out with moist crumbs, 35 to 40 minutes. Let cool in pan on a wire rack for 20 minutes. If you see oil on the top of the baked brownies, just pat with paper toweling. Remove from pan, let cool completely, then cut 4 by 4 to make 16 squares.
5. Brownies can be stored in an airtight container up to 3 days. You can ice the top or just dust with powdered sugar.