

BROWNIES

- 2 ounces bittersweet (baking) chocolate
- $\frac{1}{4}$ cup butter ($\frac{1}{2}$ stick)
- 2 eggs (room temperature)
- $\frac{1}{8}$ teaspoon salt
- 1 cup granulated white sugar
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{2}$ cup chopped pecans

1. Preheat oven to 350 degrees.
2. Grease 8-inch X 8-inch square or 9-inch round cake pan.
3. Break chocolate into pieces and put in glass measuring cup; add butter; microwave on high about 30 second, just until butter has melted; remove from microwave and stir; if chocolate has not melted completely, return to microwave for 10 seconds, then stir again; repeat until chocolate is just barely melted; set aside to cool (do not use while still hot).
4. Beat eggs & salt with whisk in large bowl until light and foamy.
5. Gradually add sugar to eggs, whisking well after each addition; beat until very smooth, about 3 to 5 minutes.
6. Add vanilla to egg mixture and whisk until incorporated.
7. Add cooled chocolate and butter mixture to egg mixture; fold together with a rubber spatula.
8. Before chocolate and egg mixtures are completely mixed together, add flour; continue folding.
9. Before flour is completely mixed in, add nuts; continue folding just until mixture is evenly colored.
10. Pour batter into prepared pan and bake 25 minutes; center will appear crusty but will be quite soft; cake is done when it just begins to pull away from sides of pan.
11. Cool completely before cutting into bars.