

– SOME –

# KITCHEN · STORIES

FICTION & FOOD

## Double Chocolate Brownies

*source: [pastryaffair.com](http://pastryaffair.com) | Makes 1, 9"x9" pan*

### INGREDIENTS

4 tablespoons (56 grams) butter  
4 ounces (110 grams) dark or semi-sweet chocolate, chopped  
2 large eggs  
3/4 cup (150 grams) brown sugar, packed  
3 tablespoons granulated sugar  
1 teaspoon vanilla extract  
1 cup (125 grams) all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup (85 grams) dark or semi-sweet chocolate chips

### DIRECTIONS

Preheat oven to 350 degrees F (180 degrees C). Grease a 9x9-inch pan.

In a large saucepan, melt the butter and chopped chocolate over low heat until smooth. Remove from heat. Stir in the eggs, sugars, and vanilla extract. Fold in the flour, baking powder, and salt. Allow the batter to cool to room temperature before adding the chocolate chips.

Transfer batter to the prepared pan and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean with a few crumbs. Cool before slicing into squares for the cleanest cuts.