



BETTER THAN ULTIMATE BROWNIES

Ingredients

Makes one 9" x 13" pan

- 5 1-oz squares of unsweetened chocolate
- 3 oz of semi-sweet chocolate chips
- 1 cup butter
- 5 eggs
- 2 3/4 cups sugar
- 1 tbsp vanilla
- 1 1/2 cups bread flour
- 1 tsp salt

Preparation

1. Preheat oven to 375°F. Grease 9 x 13 pan.
2. In a small saucepan over low heat, melt chocolate squares and chips, and butter; set aside.
3. Beat eggs, sugar and vanilla at high speed for 10 minutes. [I definitely recommend a stand mixer for this.] Add melted chocolate mixture, salt and bread flour and mix until just blended. Let the batter sit on the counter for 20 minutes before pouring into the greased pan. Let air bubbles escape by tapping the pan.
4. Bake for 30 minutes and test with a toothpick. If it comes out clean, take the brownies out to cool before serving.

Happy Baking!

This recipe was adapted from [About.com](#) and [posted on Gourmeted.com on May 16, 2009](#). If you have questions about the recipe, email us at gourmeted@gmail.com. To view the photo of the brownies, check out our post [here](#).