

EASY FUDGE BROWNIES

This has to be my favorite effortless brownie recipe: it takes less than 15 minutes to prepare by hand with just a bowl and a wooden spoon, and bakes in 25 minutes or so. It comes out perfect every time – a thin top and bottom crust that complements a smooth fudge middle layer. Now this may or may not be due to the special “ice bath” quick-cooling method of this particular recipe, but I’ve done it each time and it works!

Yields: one 9"x13" pan of chocolaty goodness

Ingredients

- 1 cup (2 sticks) unsalted butter
- 8 ounces (226.8 grams) unsweetened chocolate chopped (or use chips)
- 2 ½ cups (17.5 ounces) white granulated sugar
- 2 teaspoons pure vanilla extract
- ½ teaspoon table salt
- 4 large eggs
- 1 cup (4.5 ounces) unbleached all-purpose flour
- 1 1/3 cup (4.66 ounces) walnut or pecan pieces (optional)

Preparation:

1. Preheat oven at 400°F with the rack positioned in the lower third of the oven. Line a 9"x13" metal pan with aluminum foil.
2. Place butter and chocolate in a large glass bowl and melt in the microwave twice for about 45 seconds, and for 20 seconds each thereafter. Stir with a wooden spoon after each interval until chocolate is completely melted and smooth.
3. Stir in vanilla, sugar and salt. Add each egg separately; making sure it is incorporated in the mixture before the next addition. Fold in the flour and beat vigorously until the batter is smooth and glossy. Stir in the nuts (optional).
4. Pour the batter into the pan and level. Bake for 25 to 28 minutes, until brownies begin to darken along the sides of the pan and pulls away from it. Insert a toothpick in the middle of the pan to test for doneness (only a fine crumb will stick to it). **After 20 minutes of baking, prepare the “ice bath”:** Fill a roasting pan or jellyroll pan with ice cubes and water.
5. Once the brownies are done, remove from the oven and immediately place in the ice bath to cool completely. Lift the brownies in foil and transfer onto a cutting board.

Storage: Keep in an airtight container for 2 to 3 days.



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<http://gourmeted.com/2011/11/23/easy-fudge-brownies/>

Please send an email at gourmeted@gmail.com if you have questions. Enjoy and happy baking!