

## White Chocolate Brownies, adapted from [Critical Mastication](#)

### Ingredients

1 cup Flour

1/4 tsp salt

2 large eggs

12 oz. white chocolate, coarsely chopped (One package of [baker's chocolate](#) has six 1 oz, pieces of chocolate)

8 tbsp (1/4 cup or 120 mL) unsalted butter, melted

1 tsp vanilla or half a vanilla bean

Optional: 1 cup toasted hazelnuts, chopped

Optional: Raspberry sauce (see [original post](#))

Preheat the oven to 350 F. Butter and flour a 9x9 baking pan. Sift together the flour and salt, and set aside.

In a mixing bowl, beat the eggs at high speed until frothy. Gradually add the sugar, and beat for about 3 minutes, until thick and pale. In a double boiler, melt 7 ounces of the chocolate and gently fold into the egg mixture. Add the melted butter, vanilla and stir well; the mixture may appear curdled. Add the flour and salt, and mix thoroughly. Fold in the remaining 5 ounces of chocolate. Pour the batter into the prepared pan and bake for about 20 minutes, until a tester or toothpick comes out not-quite clean. It could take up to 30 minutes to bake, but the edges start to brown before the centre. My last batch came out quite gooey in the middle and most of the time they set to a delicious, soft brownie. Let cool in the pan and cut into squares.