

Alice Medrich's Bittersweet Teff Brownies

Makes 20 (8" pan)

10 tablespoons (5 ounces) unsalted butter, cut into chunks
6 ounces bittersweet chocolate (70%), coarsely chopped or bittersweet chocolate chips
1 cup (7 ounces) sugar
3/4 cup (123 g) (3 5/8 ounces) teff flour
1/2 teaspoon salt
1 teaspoon vanilla
3 large eggs, cold

Preheat the oven to 350F. Line an 8" pan with tinfoil and grease it. Melt the butter and chocolate together over very low heat (or a double boiler) until melted, stirring frequently. Cool slightly. Pour chocolate mixture into stand mixer bowl. Stir in sugar, teff flour, salt, and vanilla. Add eggs and beat on high speed until the batter lightens and thickens, about two minutes. Spread batter into prepared pan. Bake 30-35 minutes, until a toothpick inserted in the center comes out clean. Mine cracked on top, just for reference. Cool, cut, and enjoy!