



Brownies for Two (or Three)

{from [Dessert for Two](#)}

4 TBSP unsalted butter, diced
1/2 cup + 1 TBSP sugar
1/4 cup + 2 TBSP unsweetened cocoa powder
1/4 teaspoon kosher salt
1/2 teaspoon vanilla extract
1 large egg
1/4 cup all-purpose flour

Preheat oven to 325 and position a rack in the lower third of the oven. Line a 9x3x3" loaf pan with parchment paper.

In a medium-size, microwave-safe bowl, combine the butter, sugar, and cocoa powder. Microwave on high for 30 seconds. Stir, and microwave for another 30 seconds.

Stir the mixture very well, then add the salt and vanilla. Stir for 1 minutes to let the mixture cool down. Add the egg, and stir until it's incorporated.

Sprinkle in the flour, and then give the batter about 50 brisk strokes with a wooden spoon.

Spread the batter evenly in the prepared loaf pan. Bake for 23 minutes. A toothpick inserted into the center should have moist crumbs. The surface of the brownies is shiny and dry when done, and will crack as it cools.

Let cool completely in the pan, then use the parchment to remove the brownies from the pan. Slice in half...or thirds...and serve.