

Nathalie Dupree's Fudgy Brownies

1 cup unsalted butter

3/4 cup unsweetened cocoa powder

2 cups sugar

4 eggs

1 cup all-purpose flour

2 teaspoons vanilla

1/2 teaspoon salt

1 (12-ounce) package semisweet-chocolate chips

1 cup chopped nuts (optional)

Preheat oven to 350 degrees. Grease a 13x9x2-inch pan.

Melt the butter over low heat; pour into a mixing bowl. Add the cocoa, and stir until well blended.

Add the sugar, and mix well. Add the eggs one at a time, beating well after each addition. Add the flour, vanilla, and salt and stir just until mixed together. Do not overbeat. Stir in the chocolate chips and nuts. Spread in the pan and bake 25 to 30 minutes. Let cool on a rack for 10 minutes.

Cut into 24-squares.

The Brownies freeze wrapped in plastic wrap.

Tips:

-These brownies mix up quickly. I mixed the wet ingredients together and then added all of the dry ingredients (including the chocolate chips) at once. Unfortunately, I was using a 1 1/2 cup measure when I added the flour, instead of a 1 cup measure, so my brownies are a bit more cakey than usual. They were still delicious. If you are looking for a more cake-like brownie, use 1 1/2 cups and reduce the cooking time to 20 minutes. They are perfect for frosting!