

The Best Brownies. Ever.

Time: 45 min • *Difficulty:* Easy • *Servings:* Makes 8, Serves 1

Adapted from Emily Martin @ *The Black Apple*

Ingredients

1 stick Butter

225g (1 cup) Superfine white sugar

100g (½ cup) Brown sugar

5g (1 tsp) finely ground Coffee or Espresso Beans

2 Eggs

1 Tbsp Vanilla

90g (¾ cup) Flour

48g (½ cup) Cocoa powder

65g (½ to 1 cup) Walnuts, chopped (two handfuls, in my case)

Pinch of salt

Coarse salt, for the top

Directions

- 1 Preheat oven to 390 degrees F. Line an 8×8 baking pan with parchment paper.
- 2 In a medium saucepan or pot, melt the butter over medium-low heat. Add both sugars and mix.
- 3 Remove from heat. Add eggs and vanilla and mix thoroughly. Then, slowly add the flour and cocoa (feel free to pre-mix these two if you don't mind the extra dish).
- 4 Slowly mix until well combined. It'll be a lil gummy at first from the egg whites but you'll get there. Fold in walnuts, pinch of salt and any other additions.
- 5 Pour batter into baking pan. Sprinkle with a ludicrous amount of coarse sea salt.
- 6 Bake for 25 minutes, or until delicious.

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Notes

Let cool on a wire rack for 10-15 minutes before removing from the pan, using the parchment as a sling.

Then let cool for an hour more (the horror, I know. It's okay if you don't make it – I didn't!) before cutting into bars, or squares, or whatever shape you like your brownies. I briefly considered triangles but, again, with the stipulations. :)

If you have a stand mixer, these are an even quicker snap to whip up. Just melt the butter and sugars in a pan and then transfer the mixture to your machine's bowl with a paddle attachment before slowly incorporate the rest of the ingredients as directed.