

Chocolate Fudge Brownies

Ingredients

- 4 ounces unsweetened chocolate
- 8 tablespoons (1 Stick) unsalted butter
- 1 ¼ cups plus 1 tablespoon sugar
- ½ teaspoon vanilla extract
- 3 large eggs
- ¾ cup all-purpose flour
- ½ cup chopped walnuts (optional)

Mise en place! (Everything in its place)

Directions

1. Preheat oven to 325 °F. Grease an 8-inch square pan.
2. Melt the chocolate and butter together. Cool slightly.
3. Place sugar in medium size bowl and pour in chocolate mixture. Beat on medium speed until blended.
4. Add the vanilla. With mixer on medium speed, add eggs one at a time, blending after each addition until the yolk is broken and dispersed. Scrape the bowl after the last egg and blend until velvety, about 30 more seconds.
5. Add the flour on low speed and mix for 10 seconds; finish the mixing by hand, being sure to mix in any flour at the bottom of the bowl. If using nuts, stir them in now.
6. Spread batter evenly in prepared pan. Bake for about 35 minutes or until toothpick inserted in center comes out with a moist crumb.
7. Cool completely before cutting or icing. Serve the next day for optimum flavor.

[Link to Video](#)