

## AMAZING BROWNIES

Serves Many

1 lb. Unsalted butter  
1 lb. 8 oz. Semi-Sweet Chocolate  
7 large eggs  
1 tablespoon expreso or 3 tablespoons  
instant coffee (optional)  
2 tablespoons vainilla extract  
2 ¼ cups sugar  
1 cup all-purpose flour  
¼ cup unprocessed and/or organic Cocoa  
powder  
1 teaspoon salt  
3 cups of walnuts (optional)

Preheat the oven to 350 degrees farenheit.  
Grease a 12x18 by 1 inch deep baking sheet  
with butter and dust with a bit of flour. Add  
the chocolate and butter to a metal mixing bowl and place over a bain marie over medium heat  
until melted. Take off the flame and add the vainilla and coffee.

In another bowl mix the dry ingredients and set aside. In a third bowl, mix the eggs and the  
sugar. Using a large wisk mix well the eggs and sugar. Once the melted chocolate and butter  
are still warm but not hot, slowly, little by little, mix into the eggs and sugar. Once the  
chocolate mix is well incorporated add the dry ingredients. Do not overwhisk. Just incorporate  
the dry ingredients so that the flour is visibly integrated.

Add the mixture to the baking sheet and place in the oven at 350 degrees F for 20 minutes.  
After 20 minutes, carefully take the sheet out of the oven and drop it gently from about 1 foot  
onto a hard surface that will not burn. Do this 2-3 times. This makes the brownie release some  
air and become dense and chewy. Rotate the sheet when you return it to the oven and  
increase to 370 degrees F for an additional 20 minutes.



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Important! I know everyone wants to eat the brownies right out of the oven. If you want them to retain their moisture and “chewiness” do not cut for 5 hours after taking out of the oven.

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