

Chewy, Fudgy Triple-Chocolate Brownies

From Baking Illustrated: A Best Recipe Classic (2004). These brownies are perfectly decadent; as the title indicates, rich and fudgy on the inside with a perfect chewy crust. Baking Illustrated suggests cutting into 64 one-inch brownies. We err on the side of a little bigger than that!

Ingredients:

- 5 ounces semisweet or bittersweet chocolate, chopped (just under 1 cup semisweet chocolate chips works fine)
 - 2 ounces unsweetened chocolate, chopped
 - 8 tablespoons (1 stick) unsalted butter
 - 3 tablespoons cocoa powder
 - 3 large eggs
 - 1 ¼ cups sugar
 - 2 teaspoons vanilla extract
 - ½ teaspoon salt
 - 1 cup flour
1. Adjust oven rack to lower-middle position and heat over to 350 degrees.
 2. Spray 8-inch square baking pan with nonstick cooking spray. Cut two pieces of foil or wax paper to measure 8" wide x 16" long. Fit 1 sheet in the greased pan, pushing paper to fit flat against bottom, sides, and corners of the pan. Fit the second sheet perpendicular to the first sheet (it helps to spray some more cooking spray on top of the first layer so the second layer stays put). Spray the sheets (i.e., inside of the pan) with cooking spray. The paper overhang functions to make brownie removal easy once the brownies are cooled.
 3. In a double boiler (or medium heatproof bowl) set over a pan of almost-simmering water, melt chocolates and butter, stirring occasionally until smooth. Whisk in cocoa until smooth. Set aside to cool.
 4. Whisk together eggs, sugar, vanilla, and salt in a medium bowl until combined, about 15 seconds. Whisk warm chocolate mixture into egg mixture. Then stir in flour until just combined. Pour mixture into prepared pan, spread into the corners, and smooth the top with a spatula. Bake until slightly puffed and a toothpick inserted in the center comes out with a small amount of sticky crumbs clinging to it, about 35-40 minutes. Cool completely on a wire rack, about 2 hours.
 5. When brownies are cool, use the paper overhang to carefully lift the brownie slab out of the pan and onto a cutting board. Carefully pull the paper down from the sides of the brownies, being careful to remove paper that might be trapped in the brownie corners. Cut and enjoy! (Do not cut brownies until ready to serve; uncut brownies can be wrapped and refrigerated up to 5 days, although they won't last that long!)