my favorite brownies (made with unsweetened chocolate)

3 ounces (85 grams) unsweetened chocolate, roughly chopped
1 stick (4 ounces or 115 grams) unsalted butter, plus extra for pan
1 1/3 cups (265 grams) granulated sugar (can reduce by 1/3 c of sugar)
2 large eggs
1 teaspoon (5 ml) vanilla extract
1/4 teaspoon table salt (about 2 grams) or 1/2 teaspoon flaky sea salt
2/3 cup (85 grams) all-purpose flour (for Passover use matzo cake meal)

Chopped walnuts or pecans to sprinkle on top before baking (optional)

Heat oven to 350°F. Line an 8×8-inch square baking pan with parchment, extending it up two sides, or foil. Butter the parchment or foil or spray it with a nonstick cooking spray. (not really necessary if using parchment)

In a medium heatproof bowl over gently simmering water, melt chocolate and butter together until only a couple unmelted bits remain. Off the heat, stir until smooth and fully melted. You can also do this in the microwave in 30-second bursts, stirring between each. Whisk in sugar, then eggs, one at a time, then vanilla and salt. Stir in flour with a spoon or flexible spatula and scrape batter into prepared pan, spread until even. Sprinkle on nuts, if using. Bake for 25 to 30 minutes, or until a toothpick inserted into the center comes out batter-free.

Let cool and cut into desired size. If you’re like me, you will prefer these and all brownies, cold or even frozen. But I bet you’re normal and will just eat them hot from the pan. If desired, dust the brownies with powdered sugar before serving.

From SmittenKitchen (with a very few changes by L. Vaknin)

http://smittenkitchen.com/blog/2012/08/my-favorite-brownies/