



Chocolate Brownies

Ingredients

4 Eggs	1 c. Walnuts (If Desired)
1 c. Sugar	1 tsp. Baking Powder
¼ c. Coffee	12 Tbsp. Butter
1 ½ tsp. Vanilla Extract	5 oz. Semisweet Chocolate
1 c. Flour	5 oz. Unsweetened Chocolate

How to Prepare

Warm water in a pot on a stovetop. Place a large glass serving bowl on top and add the chocolate. Slowly stir with a spatula to melt it completely.

In an electric mixer, whip the eggs and sugar for about 3 minutes until creamy. Add the vanilla, coffee, and baking powder. Mix on the slowest setting. Very slowly add in flour.

When the chocolate is creamy, add in the butter. Stir until mixed. Remove from the stove.

Pour the chocolate into the egg batter. Mix by hand until smooth. Fold in the nuts if desired.

Butter an 8"x12" pan. Line with parchment paper and pour in the batter. Spread evenly and bake for 25 minutes. Check with a knife and continue baking if necessary.

When done, remove from the oven. Lift the parchment paper with the brownies and cut into squares. Serve plain or à la mode.

Bon Appétit!



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