



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Chewy Brownies (from Cooks Illustrated)

Makes 24 brownies

$\frac{1}{3}$ cup Dutch-processed cocoa
1½ teaspoons instant espresso (optional)
 $\frac{1}{2}$ cup plus 2 tablespoons boiling water
2 ounces unsweetened chocolate, finely chopped
4 tablespoons ($\frac{1}{2}$ stick) unsalted butter, melted
 $\frac{1}{2}$ cup plus 2 tablespoons vegetable oil
2 large eggs
2 large egg yolks
2 teaspoons vanilla extract
2½ cups (17.5 ounces) sugar
1¾ cups (8.75 ounces) all-purpose flour
 $\frac{3}{4}$ teaspoon salt
6 ounces bittersweet chocolate, cut into $\frac{1}{2}$ -inch pieces

1. Adjust an oven rack to the lowest position and heat the oven to 350 degrees. Line a 9×13-inch baking pan with foil, leaving about a one-inch overhang on all sides. Spray with nonstick cooking spray.
2. Whisk the cocoa, espresso powder, and boiling water together in large bowl until smooth. Add the unsweetened chocolate and whisk until the chocolate is melted. Whisk in the melted butter and oil. (The mixture may look curdled.) Add the eggs, yolks, and vanilla and continue to whisk until smooth and homogeneous. Whisk in the sugar until fully incorporated. Add the flour and salt and mix with a rubber spatula until combined. Fold in the bittersweet chocolate pieces.
3. Scrape the batter into the prepared pan and bake until a toothpick inserted halfway between the edge and the center comes out with just a few moist crumbs attached, 30 to 35 minutes. Transfer the pan to a wire rack and cool 1½ hours.
4. Using the foil overhang, lift the brownies from the pan. Return the brownies to a wire rack and let cool completely, about 1 hour. Cut into 2-inch squares and serve. The brownies can be stored in an airtight container at room temperature for up to 4 days.