



David Lebovitz's Brownie

NIBBLEDISH CONTRIBUTOR

Ingredients

6 tablespoons butter, cut into pieces
8 ounces chocolate, chopped (I used valrhona- thanks mom!)
3/4 cup sugar
1 teaspoon vanilla extract
2 large eggs, at room temperature (mine weren't at room temp and they were fine!)
3/4 cup all-purpose flour

Instructions

1. Preheat oven to 350°F.
2. In a medium saucepan, melt the butter, then add the chocolate and stir over low heat until the chocolate is melted and smooth.
3. Remove from the heat and pour into a large bowl
4. Mix in sugar and eggs. Beat in the eggs one at a time.
5. Add the flour and stir energetically for 1 full minute, until the batter loses its graininess, becomes smooth and glossy, and pulls away a bit from the sides of the saucepan.
6. Scrape the batter into the prepared pan and bake until the center feels almost set, about 30 minutes. Let cool completely in the pan before lifting out the foil or parchment to remove the brownies.