

How To Make Perfect Brownies



I've tried lots of brownie recipes: Boxes, scratch, frosted, plain, nuts, chips, fudge ... Each of them has something to like, but depending on my mood I might want a change of pace.

Not any more. My wife found this recipe, and it's perfect. I'm done looking. *This* is the brownie recipe that I'll use from now on.

Worried that baking these will make your kids fat? [Click here](#) and take two minutes and [go answer the poll question](#).

Ingredients

- 1½ cups sugar
- ¾ cup flour
- ¾ cup cocoa powder (see note below)
- 3 eggs
- ¾ cup butter, melted
- ½ teaspoon salt (if using unsalted butter)
- ¾ cup semi-sweet chocolate chips (see note below)



Directions



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The assembly is about as easy as you can get. Combine the sugar, flour, salt (if using unsalted butter), cocoa, eggs and melted butter and mix.



Do this by hand, until the dry ingredients are just incorporated into the wet, and stop. You don't need to beat it, and in fact want to avoid producing gluten from the flour. (Kneading flour produces gluten, the springy protein that makes bread chewy.)





Stir in the chocolate chips.



Line a 9×13 baking dish with parchment. I over-did it a little bit here, because I wanted to be absolutely sure it didn't stick. As long as you cover the bottom you should be good, as it will pull away from the edges while baking.





Bake at 325° for 20-30 minutes. It's done when a toothpick inserted in the tallest part comes out clean. Keep in mind you've got chips in there. If you hit one with the toothpick it will have melted chocolate on it. You might need to poke a couple of spots to make sure you aren't hitting a chip.



Very carefully lift the parchment out of the baking dish. Get a spare set of hands if you can.





Pour yourself a glass of milk, and that's it.

