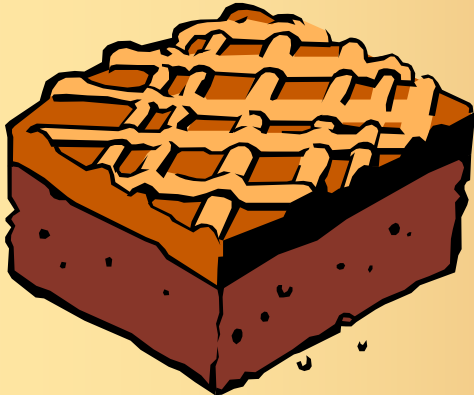


Moosewood Fudge Brownies

Moosewood Restaurant
Book of Desserts

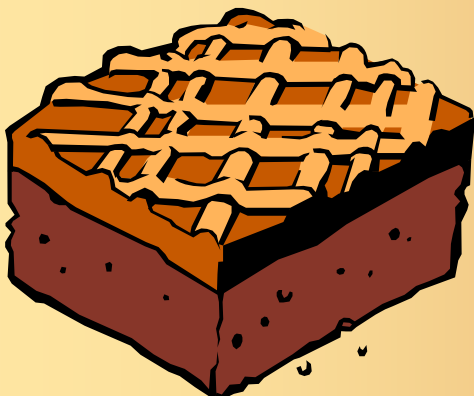


Ingredients:

½ cup butter
3 ounces unsweetened chocolate
1 cup lightly packed brown sugar
½ teaspoon pure vanilla extract
2 eggs, lightly beaten
½ cup unbleached white flour
(using pastry flour in place of the regular
unbleached white flour yields a fudgier,
less cake-like brownie)

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less cake-like brownie)

Instructions:

Preheat oven to 350 degrees F. Butter an 8- or 9- inch square baking pan.

In a heavy pot, melt the butter and chocolate on low heat, stirring occasionally. Remove from the heat. Add the brown sugar and vanilla and beat by hand or with an electric mixer. Add the eggs and beat well. Stir in the flour and mix until the batter is thoroughly blended and smooth.

Pour the batter into the prepared pan and bake for about 20 minutes, until the brownies are just beginning to pull away from the sides of the pan and are still fudgy in the center. If you prefer more cake-like brownies, bake an additional 5 minutes.



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