

Aunt Vic's Brownies

Ingredients

- 1 cup butter (2 sticks)
- 2 $\frac{1}{4}$ cups sugar
- 1 $\frac{1}{4}$ cups Dutch-processed cocoa powder
- $\frac{1}{2}$ tsp salt (1 tsp if using unsalted butter)
- 1 tsp baking powder
- 2 tbsp vanilla extract
- 4 large eggs
- 1 $\frac{1}{2}$ cups unbleached all-purpose flour
- 2 $\frac{1}{2}$ cups of chunked chocolate (I usually buy an 11-pound block of milk chocolate and chunk it myself) or 1 and $\frac{1}{2}$ bag of milk chocolate chips. You can also add 1 cup of white chocolate chips to make it extra chocolatey.



Directions

- Preheat the oven to 350 degrees.
- Lightly grease a 9x13 pan.
- In a medium sized saucepan, melt the butter on low heat, remove from heat then add the sugar and stir to combine.
- Return the mixture to the heat briefly, just until it's hot but not bubbling. It will become shiny looking as you stir it. Heating the butter and sugar a second time will dissolve more of the sugar, which will yield a shiny top crust on your brownies.
- Transfer the mix to a mixing bowl.
- Stir in the cocoa, salt, baking powder, and vanilla.
- Add the eggs, one at a time, mixing till smooth; then add the flour and chocolate chunks or chips (toss the chocolate in the flour before mixing in this will prevent chips from sinking). Fold in until well combined.
- Spoon the batter into the prepared pan.
- Bake the brownies for 28-30 minutes, until a cake tester inserted in the center comes out clean or with just a few crumbs clinging to it.
- The brownies should feel set both around the edges and in the center.
- Remove from the oven, and after 5 minutes loosen the edges with a table knife, this will help prevent the brownies from sinking in the center as they cool.
- Cool completely before cutting and serving.

From the Chef

I love this recipe as I perfected it over the years for my nephew Anthony....he loves brownies, now that he is in college I just send him care packages. They are even more special because I actually baked them in the John Jay Kitchen with Chef Mike for fall delivery for the students. We made 900 pans of brownies by hand for all of the incoming students.

—Vicki Dunn, assistant vice president, Columbia Dining
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