



Ina's Brownies

Adapted from Ina Garten

BAH Note: Don't go down this road unless you can commit to making a LOT of brownies. Or if you are willing to bust out a slide rule and figure out the math to scale the recipe down. It would be a good idea to lay out a large sheet of aluminum foil on the rack under your pan just in case the batter 'escapes' from your pan. I tell you this from my own experience...cleaning charred Ina's Brownie batter from the bottom of the oven is no fun.

- 1 pound butter (no, not a type. i told you this makes a LOT of brownies)
- 1 pound plus 12 ounces semisweet chocolate chips
- 6 ounces unsweetened chocolate
- 6 extra large eggs
- 2 tablespoons instant espresso powder
- 2 tablespoons vanilla extract
- 2 1/4 cups sugar
- 1 1/4 cups flour, divided
- 1 tablespoon baking powder
- 1 teaspoon kosher salt

Heat the oven to 350 degrees and line a half sheet pan with aluminum foil. Butter and flour the foil lined pan or spray lightly with cooking spray.

Melt the butter, 1 pound of semi sweet chips, and unsweetened chocolate on top of the stove, stirring frequently. Allow the melted mixture to cool slightly.

While the butter and chocolate melt, mix the eggs, instant espresso, vanilla and sugar in the workbowl of a stand mixer fitted with the paddle attachment. In a separate bowl, combine 1 cup of flour, the salt, and baking powder, and set it aside.

Slowly add the melted chocolate mixture to the eggs and stir until combined. Stir the flour mixture into the batter. Combine the remaining 1/4 cup flour with the 12 ounces of chocolate chips and stir into the batter. Pour the batter into the prepared pan, smooth the top with an offset spatula, and bake for 30 minutes or until a tester just comes out clean. Rotate the pan halfway through cooking.

Allow the brownies to cool for 30 - 45 minutes in the pan before carefully removing the foil and cutting the brownies into small squares.