

## **Cocoa Brownies**

Recipe courtesy Alton Brown

*Soft butter, for greasing the pan*  
*Flour, for dusting the buttered pan*  
*4 large eggs*  
*1 cup sugar, sifted*  
*1 cup brown sugar, sifted*  
*8 ounces melted butter*  
*1 1/4 cups cocoa, sifted*  
*2 teaspoons vanilla extract*  
*1/2 cup flour, sifted*  
*1/2 teaspoon kosher salt*

Preheat the oven to 300 degrees F. Butter and flour an 8-inch square pan.

In a mixer fitted with a whisk attachment, beat the eggs at medium speed until fluffy and light yellow. Add both sugars. Add remaining ingredients, and mix to combine.

Pour the batter into a greased and floured 8-inch square pan and bake for 45 minutes. Check for doneness with the tried-and-true toothpick method: a toothpick inserted into the center of the pan should come out clean. When it's done, remove to a rack to cool. Resist the temptation to cut into it until it's mostly cool.

Yield: 16 brownies  
Prep Time: 15 minutes  
Cook Time: 1 hour  
Difficulty: Easy