

Even Steven

(Can Make These)

Brownies

2 sticks unsalted butter
4 ounces unsweetened chocolate
2 cups sugar
4 eggs
1 tsp vanilla extract
1 cup all-purpose flour
½ tsp salt
1 cup coarse chopped nuts

Preheat oven to 350. Lightly grease 13 x 9 metal pan. In large saucepan, heat the butter moderately over low heat until ½ melted. Add the chocolate and stir until the butter and chocolate are completely melted and combined. Remove from heat and stir in sugar with a wooden spoon until incorporated.

Using the wooden spoon, beat in eggs one at a time, stirring after each addition until all eggs are fully incorporated and chocolate mixture is shiny.

Stir in vanilla. Add flour and salt all at one and mix until blended. Stir in chopped nuts. Scrape the batter into the prepared pan. Bake for 30 minutes or until the brownies are slightly firm to the touch and a cake tester inserted in center indicates brownies are moist. Let cool completely in pan.

Cut into 35 bars.

**Courtesy of Dr. Catherine A.
Hebert**

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