

Best Brownies

Ingredients

5 oz. bittersweet chocolate
1 cup butter
1 cup brown sugar
1 cup white sugar
4 eggs
1 ½ cups flour
1 teaspoon baking powder
¼ teaspoon salt
1 teaspoon vanilla
1 cup mini-chocolate chips, optional

Method

1. Melt chocolate and butter in the microwave, using a large bowl. Add eggs one at a time, beating well after each egg. Mix in sugar and then add flour mixture and finally vanilla. Fold in optional ingredients.
2. Bake at 325 degrees in a greased 9 x 13 pan, preferably an air cushion pan, for 25 minutes. Time carefully. Slightly underbaked is great. Overbaked is a disappointment.
3. Sift powdered sugar on top to gussy things up.
4. Half of this recipe makes a 8 x 8 (or 9 x 9) pan. One and a half times the above amounts can be baked in a cake roll pan (15 1/2 x 10 1/2) for 25 minutes.

Notes



Mom says, "I have no idea where this recipe came from. Katie used to make them, I started doing so when I was 13."



In the summer of 1994, Margot invited my children to swim at Terry's house. It was a beautiful day. Our eight children ranged in age from teenagers to three months. They had a great time and made MUCH noise. (If you have been swimming at the mansion, you will remember that the noise level could be huge.)After the kids had something healthy to eat (grapes and cheese cubes, I think), Margot brought out a pan of the best brownies I have ever had. These brownies have become a staple in my family. Both of my daughters asked for the recipe when they moved away. In a recent conversation about that day, Toni recalled that she loved the brownies and was very pleased that Margot cut them in pieces that were at least three inch squares!
~Sandy Ryder

Source: Margot (Servings: --)
