

# Perfect Brownie

Poetry & Pies

**prep time:** 10-15 minutes

**bake time:** 20-25 minutes

**total time:** 40 minutes

**servings:** 12-16 (*double recipe for a 9x13 with 12 large, bakery style brownies!*)



## Ingredients

- ½ cup (68g) all-purpose flour
- ⅔ cup (53g) unsweetened [cocoa powder](#)
- ½ teaspoon (2g) baking powder
- ¼ teaspoon (2g) sea salt (or ½ teaspoon (3g) table salt)
- ½ cup (113g) unsalted butter\*
- 1 ¼ cups (250g) granulated sugar
- 2 large eggs
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (170g) chocolate chips (or as many as your heart says you need)

## Instructions

1. Preheat oven to 350F/175C. I've found 350 is good for convection *and* regular, which is weird but at least it works! Grease an [8x8 square pan](#) with butter and flour or [baking spray](#).
2. Using a [fine mesh sieve](#) set over a small mixing bowl, sift then whisk together the flour, cocoa powder, baking powder, and salt. Set aside.
3. In a small saucepan, melt the butter until completely liquid. Immediately combine it with the sugar in a large mixing bowl and whisk for about a minute, until it comes together and the sugar begins to dissolve.
4. Add the eggs, one at a time, whisking for about a minute after each egg. Add the vanilla and whisk well again (half a minute should do this time).

5. Add the dry ingredients in and gently fold in with a wooden spoon or rubber spatula, until *almost* blended some streaks of flour remain.
6. Gently fold in the chocolate chips.
7. Pour into your prepared pan, smoothing the top and getting the batter *mostly* into the corners (I like to leave a ½ inch gap that will absolutely fill in during baking but prevent an overly crunchy corner).
8. Bake for 20-25 minutes, or until the top is no longer shiny/raw looking and the middle is slightly jiggly but not liquidy. You can try a toothpick, but that should actually come out with some matte-looking batter (not quite raw dough, not quite crumbly brownies). If you prefer fully cooked, non-fudgy-middle brownies, cook a little longer until a toothpick comes out with several brownie crumbs rather than a smear of almost-cooked batter.
9. Let cool at least 10 minutes before cutting and serving with [vanilla bean ice cream](#) or your [favorite ice flavor](#)!

*Enjoy!*

*Brownies will last in an airtight container at room temperature for 3-5 days, if you can resist eating them all before then!*

*\*European butter is best! It has less water and makes a better brownie, in my opinion.*