

Brownie baking with Brown (and Leah Eskin)!



If you'd like to order brownies, just email me leaheskin@gmail.com. If you'd like to bake together here are the details. Looking forward to chatting with you all! -Leah

Since we're working remotely, please have all your ingredients ready and measured out ("mise en place" as the pros say).

Here's what you'll need:

1 tablespoon butter (salted or unsalted) softened
1 tablespoon granulated sugar and (separately) ½ cup granulated sugar
10 ounces semisweet chocolate chips (or chopped semisweet chocolate) in a microwave-safe mixing bowl. We'll be mixing the batter in this bowl, so choose a large one.
5 tablespoons unsalted butter, cut into a couple chunks
2 large eggs cracked into a cup
1 teaspoon vanilla extract
¼ teaspoon salt (I like Diamond Crystal kosher salt)
½ cup almond meal (aka almond flour)

Please also have ready:

- One 7-inch square or 8-inch square baking pan (Pyrex or metal or ceramic)
- A pastry brush – optional but handy
- One sheet parchment paper, about 11-inches square
- One wooden spoon
- One flexible spatula – optional but handy
- An offset spatula – optional but handy
- One toothpick or wooden or metal skewer
- A pair of oven mitts
- An oven or toaster oven
- A microwave (if you don't have one, you'll need a small saucepan for range-top)
- A cooling rack

Flourless brownies

Prep: 15 minutes

Bake: 35 minutes, plus time to cool

Makes: 16 2-inch square brownies

This is a brownie of contrasts: sugar-crunch bottom, fudgy center, crackly top. And, it calls for no wheat flour.

1 tablespoon butter (salted or unsalted), softened, for the pan

1 tablespoon granulated sugar, for the pan

10 ounces semisweet chocolate, chopped or chips

5 tablespoons unsalted butter, cut into a couple chunks

2 large eggs

1 teaspoon vanilla extract

¼ teaspoon kosher salt

½ cup granulated sugar

½ cup almond meal (aka almond flour)

1. Prep: Set an oven rack on the middle shelf. Heat oven to 350. Brush a little of the softened butter along the bottom and sides of a 7- or 8-inch baking pan, as glue. Line the pan with parchment paper, leaving some overhang. Brush parchment paper (bottom only, not sides) with the remaining softened butter. Sprinkle with 1 tablespoon sugar and tap pan to spread sugar over the butter.

2. Zap: Tumble chocolate and cut-up butter into a mixing bowl. Zap to melt, about 1 - 2 minutes. Stir smooth.

3. Mix: Using a wooden spoon, stir in, one by one, in order: eggs, vanilla, salt, sugar, and almond meal. Stir until batter is thick and glossy, about 1 minute. Scrape batter into prepared pan. Smooth with offset spatula.

4. Bake: Slide pan into the middle of the oven and bake until top of brownie is glossy and puffed in the center and a toothpick poked in the center comes out speckled with crumbs (not slicked with batter), about 35 minutes.

5. Serve: Cool (at least a little). Grasping the paper overhang, lift brownie out onto a cutting board. Slice into 16 squares. Enjoy ... obviously.