

Classic Brownies

From Cook's Illustrated, April 2004, p. 25

Makes 24 2-inch square brownies

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	1 cup (4 ounces) pecans or walnuts, chopped (optional)
	1 ¼ cups (5 ounces) cake flour
	½ teaspoon salt
	¾ teaspoon baking powder
	6 ounces unsweetened chocolate, chopped fine
	12 tablespoons (1 ½ sticks) unsalted butter, cut into six 1-inch pieces
	2 ¼ cups (15 ¾ ounces) sugar
	4 large eggs
	1 tablespoon vanilla extract

	Instructions
1)	Adjust oven rack to middle position; heat oven to 325 degrees. Cut 18-inch length foil and fold lengthwise to 8-inch width. Fit foil into length of 13 by 9-inch baking dish, pushing it into corners and up sides of pan; allow excess to overhang pan edges. Cut 14-inch length foil and, if using extra-wide foil, fold lengthwise to 12-inch width; fit into width of baking pan in same manner, perpendicular to first sheet. Spray foil-lined pan with nonstick cooking spray.
2)	If using nuts, spread nuts evenly on rimmed baking sheet and toast in oven until fragrant, 5 to 8 minutes. Set aside to cool.
3)	Whisk to combine flour, salt, and baking powder in medium bowl; set aside.
4)	Melt chocolate and butter in large heatproof bowl set over saucepan of almost-simmering water.