

## Cocoa Brownies

From [Good Eats](#)

Makes 16 2-inch square brownies

<input checked="" type="checkbox"/>	Ingredients
	Soft butter, for greasing the pan
	Flour, for dusting the buttered pan
	4 large eggs
	1 cup sugar, sifted
	1 cup brown sugar, sifted
	8 ounces melted butter
	1 ¼ cups cocoa, sifted
	2 teaspoons vanilla extract
	½ cup flour, sifted
	½ teaspoon kosher salt

	Instructions
1)	Preheat the oven to 300 degrees F. Butter and flour an 8-inch square pan
2)	In a mixer fitted with a whisk attachment, beat the eggs at medium speed until fluffy and light yellow. Add both sugars. Add remaining ingredients, and mix to combine.
3)	Pour the batter into a greased and floured 8-inch square pan and bake for 45 minutes. Check for doneness with the tried-and-true toothpick method: a toothpick inserted into the center of the pan should come out clean. When it's done, remove to a rack to cool. Resist the temptation to cut into it until it's mostly cool.

### Note:

I recommend creating a parchment paper sling to remove the brownies:

- 1) Cut a strip of parchment paper 8-inches wide and 16+ inches long.
- 2) Drape the strip in the pan
- 3) Butter and flour the pan with the parchment paper inside
- 4) Bake the brownies as above
- 5) After removing the brownies from the oven, use the two ends of the parchment paper sling to pull the brownie slab out of the pan (this will allow the brownies to cool directly on the rack prior to cutting – AND will stop the brownies from cooking further in the metal pan)