

A RECIPE FROM CARLA NEGGERS...

BROWNIES

Ingredients

4 oz. unsweetened chocolate (more to taste)

½ cup butter (a bit more to taste)

4 eggs

¼ teaspoon salt (can use less)

2 cups sugar

1 teaspoon vanilla

1 cup all-purpose flour, sifted

Optional

1 cup chopped walnuts or pecans

Directions

Preheat oven to 350°F. Grease a 9x9-inch pan (for cakier brownies) or a 9x13-inch pan (for chewier brownies) and set aside.

Melt the butter and chocolate together in a double-boiler or microwave. Cool.

Bring eggs to room temperature and beat with salt until light and foamy. Add sugar gradually while continuing to beat the mixture. Add the vanilla.

By hand, using a spatula or wooden spoon, blend together the chocolate-butter and egg mixtures. Do not overbeat (it's okay if the mixture isn't uniform in color). Again by hand and without overbeating, quickly add the flour. Fold in optional nuts by hand.

Bake 25 minutes. Cool. Serve alone or topped with whipped cream or icing.

Note from Carla: In "The River House," party-planner Felicity MacGregor says, "A bad brownie is better than no brownie. It's one of life's rules." These brownies are amazing brownies! Enjoy.