

## **Butter-Titrated Brownies**

Recipe 45 of 365

There is nothing healthy about these brownies, so don't even try to find their good points. They are for your eating pleasure. They will showcase your neighborly love and earn you endless brownie points (har har), and in my case they've already encouraged friends to offer favors I didn't ask of them. But they will not make you thinner or healthier.

There's nothing like a hot brownie, but the texture of these actually improves when you refrigerate them overnight. (Kathy Gunst taught me this technique; it helps achieve the great chewy texture you get with boxed brownies.)

TIME: 30 minutes, plus baking

MAKES: 24 brownies

Nonstick baking spray (the kind with flour in it), or butter and flour for the pan

1 pound (16 ounces) bittersweet chocolate

1 pound unsalted butter (4 sticks)

1 cup Nutella

2 cups sugar

6 large eggs

1 tablespoon real vanilla

1/2 teaspoon salt

2 cups all-purpose flour

Preheat the oven to 350 degrees. Spray a 9- x 13-inch cake pan with the spray, or butter and flour the pan, and set aside.

Chop the chocolate into small pieces with a large serrated knife, and transfer it to a heatproof mixing bowl. Melt the butter in a small saucepan over medium heat until bubbly. Remove the pan from the heat and let rest for 2 minutes, then pour the butter over the chocolate, and stir with a whisk until completely smooth. Add the Nutella, and whisk again until smooth.

Meanwhile, in the work bowl of a stand mixer fitted with the paddle attachment, beat the sugar and the eggs together on medium speed until thick and light, about 3 minutes. Scrape down the sides of the bowl, add the vanilla and salt, and stir again to combine. With the mixer on low, add the melted chocolate/butter mixture in a slow, steady stream, mixing until uniform in color.

Remove the bowl from the mixer, sift the flour on top of the batter, and fold the flour in by hand until no white streaks remain. (The batter will be thick.) Scoop the batter into the prepared pan and spread it into as even a layer as possible.

Bake the brownies for 45 minutes to 1 hour, or until a toothpick inserted into the center comes out with a few moist crumbs attached (it shouldn't come out completely clean).

Cool to room temperature, cover loosely with foil, and refrigerate overnight. Store brownies you don't eat the first day or so in an airtight container (or well-wrapped), uncut, if possible.