



## Ruth's Brownies

Adapted from Ruth Reichl, [Tender at the Bone](#)

BAH Note: When I need to melt butter and chocolate, I usually do it in the microwave. I tend to either work in 30 second intervals, stirring in between each, or setting the cook time for 2-3 minutes on 20% power and stirring every 30-45 seconds, repeating as necessary.

- 2/3 cup butter
- 5 ounces unsweetened chocolate (not cocoa powder)
- 2 teaspoons vanilla
- 4 eggs
- 1/2 teaspoon salt
- 2 cups sugar
- 1 cup sifted flour

Heat the oven to 400 degrees. Butter and flour an 8 or 9 inch square baking pan and set aside.

Melt the butter and chocolate in the microwave or on top of the stove in a double boiler. When they have completely melted, stir in the vanilla and set the bowl aside.

Beat the eggs and salt in the work bowl of a stand mixer fitted with a paddle attachment. Add the sugar and beat for 3-5 minutes on medium until the mixture becomes almost white in color.

Reduce the mixer to low and stir in the melted chocolate until it is just combined. Add the flour and continue to mix on low just until there are no white streaks of flour remaining. Transfer the batter to the prepared pan. Place the pan on a baking sheet and put it in the oven.

**IMMEDIATELY REDUCE THE OVEN TO 350 DEGREES.**

Bake for 40 minutes, rotating the pan half way through the cooking time.

Let the brownies cool completely before cutting into 12 servings.