

## Waypoint Double Chocolate Brownies

Dark, cakey, and creamy. The chocolate-lover's brownie.

### Kitchen Implements

- ▶ double boiler
- ▶ scale
- ▶ 9x9 Pyrex pan

Preheat oven to **325°**

Butter the 9" x 9" pan

### Ingredients

- ▶ 8 oz Ghirardelli 60% cacao bittersweet chocolate chips
- ▶ 1 ½ stick *unsalted* butter
  - ▶ best: Kate's Homemade Unsalted Butter - Made in Maine
  - ▶ good: Land O'Lakes Unsalted Butter
- ▶ 1 cup sugar
- ▶ 3 large eggs - room temperature is best
- ▶ ½ tsp vanilla
  
- ▶ 4 ½ oz. flour - or, a cup plus about 2 tablespoons
- ▶ 2 tsp baking powder
- ▶ ½ tsp table salt, or ¾ tsp kosher salt
- ▶ 4 oz. Nestle semi-sweet chocolate chips (go ahead, use more)

### Make It!

1. Melt butter over low heat in the double boiler. Add the 60% chips. Blend until smooth. Remove bowl from heat.
2. Stir in sugar. Add eggs, one at a time, blending thoroughly. Stir in vanilla.
3. Combine flour, baking powder and salt in a bowl. Blend into chocolate mixture. Mix thoroughly.
4. Stir in semi-sweet chocolate chips. Pour into buttered pan.
5. Bake for 44 minutes at 325°, or until a toothpick comes out clean.