

CLINTON'S MOM'S WORLD'S BEST BROWNIES FROM 1950

Ingredients:

- 4 ½ ounces (125g) pure unsweetened baking chocolate or very dark chocolate
- 16 ounces (2 sticks) (250g) butter
- 1 ¾ cups (400g) granulated white or brown sugar
- 4 eggs
- 2 teaspoons of vanilla extract (or 2 packets of bio-vanilla sugar)
- 1 cup (200g) chunky-chopped walnuts
- 1 ½ cups (200g) white flour
- 1 teaspoon baking powder
- 1 teaspoon finely ground Himalaya salt
- 2 cups (350g) chopped dark or milk chocolate pieces (or mixed half and half)

Makes one 10" x 12" (25 cm x 35 cm) pan of brownies, which equals 25 small or 12 large brownies. (In any case you should probably make more than you might expect because these brownies tend to disappear with surprising effortlessness.)

Butter and flour your baking pan, or line it with baking paper.

Prepare your chopped nuts and chopped chocolate as specified below.

Preheat oven to 350 F (175 C).

Melt together in a small pot floating in a larger pan of hot water:

4 ½ ounces (125 grams) pure unsweetened baking chocolate or very dark chocolate

16 ounces (2 sticks) (250 grams) butter

Remove from heat, pour into a bowl and beat in: 1 ¾ cups (400 grams) granulated white or brown sugar. Then beat in: 4 eggs one at a time

When smooth, stir in:

2 teaspoons of vanilla extract (or 2 packets of bio-vanilla sugar)

1 cup (200 grams) chunky-chopped walnuts

Sift or stir together these dry ingredients and then stir in to above mixture:

1 ½ cups (200 grams) white flour + 1 tsp baking powder + 1 tsp salt

Finally stir in: 2 cups (350 grams) chopped dark or milk chocolate pieces (or mixed half and half) (This is a great chance to go through your cupboard or refrigerator and use up all the leftover bits of chocolate that you may have lying around... although in my house chocolate does not lie around long...)

Pour into your prepared baking pan.

Bake at 350 F (175 C) for 25-30 minutes. *They should be moist when done. Do not overbake.* Let cool before cutting.

The brownies can also be made ahead of time and frozen. They are also great to eat frozen! These luscious brownies can be served alone, or with whipped cream, ice cream, and hot fudge or caramel sauce, but this is going a little bit over the top, I'd say... however, on certain special occasions, this could be exactly what is called for. May your gremlin feast in joy!