

## Salted Cocoa Brownies | bites out of life

Adapted slightly from [Alice Medrich](#)

- 10 tablespoons (1-1/4 sticks) unsalted butter
- 1-1/4 cups sugar
- 3/4 cup + 2 tablespoons unsweetened cocoa powder (natural or Dutch-process)
- 3/4 teaspoon sea salt or coarse salt
- 1/2 teaspoon pure vanilla extract
- 2 cold large eggs
- 1/2 cup all-purpose flour



- 1) Line the bottom of an 8-x-8 baking pan with parchment paper or foil, leaving an overhang on two opposite sides.
- 2) In a medium heatproof bowl, mix together the butter, cocoa, sugar and salt and set the bowl in a skillet of barely simmering water. Stir every now and then until the butter has completely melted and the mixture is quite hot. [Alternately, you can put the bowl in the microwave, checking every minute or so until the butter is completely melted.] Set the bowl aside so that the mixture cools slightly.
- 3) Stir in the vanilla with a wooden spoon. Add the eggs one at a time and stir vigorously after each one. When the batter is thick, shiny and well-blended, add the flour and stir for 40 strokes, until the mixture is smooth. Spread the batter evenly in the pan.
- 3) Bake at 325°F until a toothpick inserted in the center comes out slightly moist with batter, about 25 minutes. Allow the brownies to cool slightly before lifting the foil ends up to cut the brownies on a cutting board.

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