

### One-Pot Brownies

2-4oz. sticks sweet butter, plus more for greasing pan  
4- 1oz. squares unsweetened chocolate  
2 cups sugar  
1 teaspoon vanilla  
4 eggs  
1 cup flour (or for less gluten use ½ cup flour and 1 teaspoon baking powder)  
pinch of salt  
1 cup walnuts, optional  
½ or 1 cup chocolate chips, optional

Preheat oven to 350 degrees F. Set 4 eggs out to warm up slightly before adding to batter later.

Turn 13" x 9" pan upside down and cover outside with a sheet of foil, shiny side to the pan, folding the corners to mold to the shape of the pan. Turn pan right-side up and place molded foil sheet inside to line the pan. Grease the foil sheet with some butter.

Melt the 2 sticks butter with the 4 squares chocolate in 2 qt pot on stove. Stir with whisk, and watch carefully to prevent chocolate from burning.

When melted, remove from heat and stir in 2 cups sugar with whisk. Cool a few minutes, then whisk in eggs, one at a time. Add 1 teaspoon vanilla.

Sift flour (to prevent white lumps in your batter) and combine with salt. Whisk into brownie batter in pot until fully mixed. Optional: add nuts or chocolate chips if desired.

Pour into prepared, lined pan.

Bake in 350 oven for 25 – 30 minutes.

Cool, then place in refrigerator or freezer for a few hours or overnight, still in the foil. This makes brownies slice very neatly.

Lift one giant brownie out of the pan, still in the foil. Peel the foil off and place the chilled giant brownie right-side up on large cutting board. I cut these small because they are rich. Cut in half then in half again for 4 quadrants. Cut each quadrant lengthwise twice into 3 even rows, then each row in half and in half again into 4 rows. Each quadrant will equal 12 pieces for a total of 48 squares.