Makes
About 1 dozen

Time
30 to 40 minutes

Ridiculously easy, ridiculously good.

INGREDIENTS

8 tablespoons (1 stick) butter, plus a little more for greasing the pan
3 ounces unsweetened chocolate, roughly chopped
1 cup sugar
2 eggs
1/2 cup all-purpose flour
Pinch salt
1/2 teaspoon vanilla extract, optional

INSTRUCTIONS

1. Heat the oven to 350°F. Grease a square baking pan with butter or line it with 2
overlapping pieces of parchment paper or aluminum foil and grease the lining.

2. Combine the stick of butter and the chocolate in a small saucepan over very low heat,
stirring occasionally. (Or microwave them in a large microwave-safe bowl on medium for
10-second intervals, stirring after each.) When the chocolate is just about melted, remove
the saucepan from the heat (or bowl from the microwave) and continue to stir until the
mixture is smooth.

3. Transfer the mixture to a large bowl (or use the bowl you put in the microwave) and stir
in the sugar. Then beat in the eggs, one at a time. Gently stir in the flour, salt, and the
vanilla if you’re using it.

4. Pour and scrape the mixture into the prepared pan and bake for 20 to 25 minutes, until
just barely set in the middle. Cool on a rack until set. If you used parchment, lift it out to
remove the brownies. If not, cut them in squares right in the pan. Store, covered, at room
temperature, for no more than a day.