

## **ABSOLUTE BEST BROWNIES**

*(from Thyme for Cooking)*

for the brownie:

6 tbs butter, plus a bit more for the pan

8oz dark chocolate, in chunks

3/4 cup sugar

1 tsp vanilla

2 eggs, room temperature

1/4 cup flour

1 cup walnuts, chopped

for the glaze:

4oz (120gr) dark chocolate, in chunks

1/2 cup heavy cream

Heat the oven to 350°F (175°C).

Line the inside of an 8-inch square pan with 2 lengths of foil, laying them perpendicular to each other and folding the edges over to form handles. Lightly butter the foil.

In a medium saucepan melt the butter over low heat, add the chocolate. Stir constantly until melted.

Remove pan from heat, add sugar, vanilla and stir well. Add eggs and beat well with a medium-size wooden spoon.

Add the flour and beat vigorously for 1 1/2 – 2 minutes. Batter should be shiny and smooth. Stir in the nuts, and pour the batter into the pan.

Bake for 30 minutes. The center should be almost set. Do not over-bake. Cool brownies completely in the pan. As the brownie cools, make the glaze by heating the cream in a small saucepan over low heat. Add the chocolate and stir until just melted.

Lift the brownies out of the pan and loosen the foil on the sides and bottom. Transfer to a plate. Pour the glaze over the top and smooth to the edges. When the glaze is cool, cut into small squares and serve.