



Bread Machine & Baking Videos with Ellen Hoffman

Harriett's Brownies

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Harriett's Brownies

(Shared by and revised instructions and commentary by Ellen Hoffman) ***see end for gluten free, pareve, Passover modifications

This is my mom's recipe that she developed when she was a newlywed! These are so fudgy and rich and intensely chocolatey! If/when you make these, I request that you say, "Thank you Harriett!" to honor my mother. If you keep this recipe in a personal cookbook or share it, please make sure the title is kept with the recipe. I share this, hoping that I can trust you to do so. It means so much to me to uphold her legacy.

- 350 degrees (preheat)
- **Spray 9 x 13 Pyrex pan with nonstick spray or grease with butter.**
- **Prep time: 15 minutes at the most**
- **Baking time: 25 minutes**
- **Total time: 40 minutes**
- *Ingredients*
- 4 oz. (113g) one whole box **Baker's brand unsweetened chocolate (Make sure it is 4 ounces of unsweetened chocolate!**
- $\frac{1}{2}$ pound -227g (2 sticks) salted butter
- 2 cups-392g sugar
- 4 eggs, well beaten
- 1 1/4 cups-174g all-purpose flour
- $\frac{1}{2}$ tsp-3g salt
- 1 tsp.-5g vanilla

Melt **chocolate and butter** together in a pot over low heat. (Start butter first), stirring until smooth. **Take pot off heat as soon as butter and chocolate are both melted and combined. Stay in the kitchen to watch closely!**

(From this point, you will add all the rest of the ingredients into the pot with the chocolate/butter mixture on your counter off the heat.)



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Add the **sugar** and mix well.

Add the **eggs** (well beaten first in separate bowl) and the **vanilla**, and mix well quickly before the eggs begin to cook in the hot mixture.

Add the **flour** and **salt**, mix very well, scraping the lower edges of the pot.

Pour batter into pan. Bake for 25 minutes at 350 degrees.

While still warm (about 10 minutes after taking out of oven) cut brownies into approximately 1 $\frac{1}{2}$ " squares and around the outside edges to loosen. Leave in pan to cool completely. You can serve them in the pan, or take them out individually to put on a pretty platter lined with a doily.

When cool, put some confectioners' (**powdered**) **sugar** into a little strainer and "scrape" the bottom so the sugar is finely sprinkled on to the brownies. Or use a sugar shaker that contains confectioners' sugar. **NO FROSTING NECESSARY!!!**

These freeze well! They also taste great frozen. Serve warm (or not) with vanilla ice cream!!! It's a party favorite that no one turns down.

Extra Information:

Serve with vanilla ice cream and Sander's Milk Chocolate Hot Fudge. If you're from Michigan, you know Sander's! If not, order from Amazon! You won't know how you've lived without it!

You can make this **GLUTEN FREE** by substituting King Arthur measure for measure gluten free flour.

You can make this pareve/kosher/or for Passover by using margarine instead of butter, and substituting 1 cup matzo meal for the flour.

Feel free to add chocolate chips or Reese's chips or nuts. You'd add these to the batter just before pouring the batter into the casserole.