

BEECH BROWNIES



PREP: 25 m | **COOK TIME:** 25 m | **SERVES:** About 8

INGREDIENTS

10 tablespoons unsalted butter
1 1/4 cups sugar
3/4 cups plus 2 tablespoons unsweetened
cocoa powder (natural or Dutch-process)
1/4 teaspoon salt

1/2 teaspoon pure vanilla extract
2 cold large eggs
1/2 cup all-purpose flour
2/3 cups walnut or pecan pieces
1/4 cup of beechnuts
1/2 teaspoon sea salt

DIRECTIONS

1. Preheat the oven to 325° and spray an 8” by 8” baking pan with cooking spray. Next, line the baking pan with parchment paper so the parchment hangs over the sides. Also spray the top of the parchment paper so the brownies can easily slide off.
2. Combine the butter, sugar, cocoa and salt in a medium metal bowl and fit the bowl on top of a pot of simmering water. Stir while watching the butter; if it’s not melting quickly enough, turn up the heat. Keep stirring until the butter is all melted and you have a paste.
3. Once the paste is hot, remove the bowl from the pot and allow it to cool a bit.
4. Stir in the vanilla with a wooden spoon. Add the eggs one at a time, stirring vigorously after each one. Add the flour and stir until it disappears, then beat vigorously for 40 strokes with a wooden spoon.
5. Stir in the desired nuts, including the beechnuts, and spread evenly on your lined pan. Once lined, sprinkle the batter with flakey sea salt.
6. Bake until the batter is at desired consistency, 20 to 25 minutes. Remove from the oven and let them cool.
7. Finally, lift up the parchment on to a cutting board and cut the brownies into squares. Enjoy with a big glass of milk!