

THE CULINARY Playground

Fudgy Cocoa Brownies

Makes 8 servings

Nonstick vegetable oil spray
3/4 cup sugar
1/4 cup and 2 tablespoons unsweetened cocoa powder
1/4 teaspoon kosher salt
1/4 cup (1/2 stick) unsalted butter, melted
1/2 teaspoon vanilla extract
1 large egg
2 tablespoons and 2 teaspoons all-purpose flour

Preheat oven to 325°. Line baking dish with foil, pressing firmly into pan and leaving a 2 inches overhang. Coat foil with nonstick spray; set baking dish aside.

Whisk sugar, cocoa, and salt in a medium bowl to combine. Pour butter in a steady stream into dry ingredients, whisking constantly to blend. Whisk in vanilla. Add egg, beating vigorously to blend. Add flour and stir until just combined (do not overmix). Scrape batter into prepared pan; smooth top.

Bake until top begins to crack and a toothpick inserted into the center comes out with a few moist crumbs attached, 20-25 minutes.

Transfer pan to a wire rack; let cool completely in pan. Using foil overhang, lift brownie out of pan; transfer to a cutting board. Cut into squares.