

# Chewy Brownies

## Ingredients

- 1/3 cup Dutch-processed cocoa
- 1 1/2 teaspoons instant espresso (optional)
- 1/2 cup plus 2 tablespoons boiling water
- 2 ounces unsweetened chocolate, finely chopped
- 4 tablespoons (1/2 stick) unsalted butter, melted
- 1/2 cup vegetable oil
- 2 large eggs
- 2 large egg yolks
- 2 teaspoons vanilla extract
- 2 1/2 cups sugar
- 1 3/4 cups unbleached all-purpose flour
- 3/4 teaspoon table salt
- 6 ounces bittersweet chocolate, cut into 1/2-inch pieces

## Preparation

Preheat the oven to 350 degrees with the oven rack on the lowest position. Using a 9x13 baking pan, cut two pieces of foil, and fold the edges over so they fit perfectly in the pan. Place one piece of foil lengthwise, and one widthwise. This will allow you to lift the brownies easily out of the pan after they are cooked. Once the foil has been fitted into the pan, spray with non-stick cooking spray.

Whisk cocoa, espresso powder (if using), and boiling water together in a large bowl until smooth. Add unsweetened chocolate and whisk until chocolate is melted. Whisk in melted butter and oil. (Mixture may look curdled.) Add eggs, yolks, and vanilla and continue to whisk until smooth and homogeneous. Whisk in sugar until fully incorporated. Add flour and salt and mix with rubber spatula until combined. Fold in bittersweet chocolate pieces.

Scrape batter into prepared pan and bake until toothpick inserted halfway between edge and center comes out clean with just a few moist crumbs attached, about 30 to 35 minutes. Transfer pan to a rack and cool for 1 1/2 hours.

Using foil overhang, lift the brownies from the pan. Return brownies to a wire rack and let them cool completely, about 1 hour. Cut into 2-inch squares and serve.