

# Cocoa Brownies with Browned Butter

## Ingredients

- Nonstick vegetable oil spray
- 10 tablespoons (1 1/4 sticks) unsalted butter, cut into 1-inch pieces
- 1 1/4 cups sugar
- 3/4 cup natural unsweetened cocoa powder (spooned into cup to measure, then leveled)
- 1 teaspoon vanilla extract
- 2 large eggs, chilled
- 1/3 cup plus 1 tablespoon unbleached all-purpose flour

## Preparation

Position rack in bottom third of oven; preheat to 325°F. Line an 8 x 8 x 2-inch metal baking pan with foil, pressing foil firmly against pan sides and leaving 2-inch overhang. Coat foil with nonstick spray. Melt butter in medium saucepan over medium heat. Continue cooking until butter stops foaming and browned bits form at bottom of pan, stirring often, about 5 minutes. Remove from heat; immediately add sugar, cocoa, 2 teaspoons water, vanilla, and 1/4 teaspoon (generous) salt. Stir to blend. Let cool 5 minutes (mixture will still be hot). Add eggs to hot mixture 1 at a time, beating vigorously to blend after each addition. When mixture looks thick and shiny, add flour and stir until blended. Beat vigorously 60 strokes. Transfer batter to prepared pan.

Bake the brownies until a toothpick inserted into the center comes out almost clean (with a few moist crumbs attached), about 25 minutes. Cool in pan on rack. Using foil overhang, lift brownies from pan. Cut into 4 strips. Cut each strip crosswise into 4 brownies.

*DO AHEAD: Can be made 2 days ahead. Store in an airtight container at room temperature.*