

Katharine Hepburn's Brownies

By The New York Times

YIELD 12 brownies

TIME About 45 minutes

Much like its author, this recipe is a no-fuss classic. It calls for just 1/4 cup of flour, which yields an incredibly rich and gooey brownie, and it's super easy to make. So easy, in fact, that baking a batch of these might just become part of your weekend routine.

INGREDIENTS

½ cup cocoa

½ cup butter (1 stick)

2 eggs

1 cup sugar

¼ cup flour

1 cup chopped or broken-up walnuts or pecans

1 teaspoon vanilla

Pinch of salt

PREPARATION

Step 1

Heat oven to 325 degrees.

Step 2

Melt butter in saucepan with cocoa and stir until smooth. Remove from heat and allow to cool for a few minutes, then transfer to a large bowl. Whisk in eggs, one at a time. Stir in vanilla.

Step 3

In a separate bowl, combine sugar, flour, nuts and salt. Add to the cocoa-butter mixture. Stir until just combined.

Step 4

Pour into a greased 8 x 8-inch-square pan. Bake 30 to 35 minutes. Do not overbake; the brownies should be gooey. Let cool, then cut into bars.

PRIVATE NOTES

3 years ago

Amazingly good!