

Maine Arts Camp

Recipe: Fanny Farmer Cooking School Brownies

Chef: Charlie Limoggio CEC

Servings: 9

Quantity	Unit	Ingredient	Prep Notes
8	Ounces	Unsalted butter	Plus more for greasing
4	Ounces	Unsweetened chocolate	
2	Cups	Sugar	
2	Large	Eggs	Beaten
1 ½	Teaspoons	Vanilla extract	
1	Cup	Roughly chopped walnuts	
1	Cup	flour	

1. Heat oven to 325°. Grease an 8" x 8" baking pan with butter. Line the pan with parchment paper; grease the paper. Set pan aside.

2. Melt butter and chocolate together in a 2-quart saucepan over low heat, stirring constantly with a wooden spoon. Remove pan from heat and stir in the sugar. Add the eggs and vanilla; stir until the batter is smooth. Add walnuts and flour and stir until incorporated.

3. Pour batter into baking pan and spread evenly. Bake for about 60 minutes or until a toothpick inserted into the center comes out clean. Let brownies cool for at least 2 hours. Cut and serve.

We eliminated the walnuts to remain nut free, but at home the original recipe remains as above.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.