

## Katharine Hepburn's Brownies

Makes 16 brownies

- 60 g unsweetened chocolate, coarsely chopped
- 113 g unsalted butter, cut into pieces
- 200 g white sugar
- 2 large eggs
- 1 tsp vanilla
- 30 g all-purpose flour
- ¼ tsp salt
- 100 g chopped walnuts or pecans or 110 g chocolate chips
- Pinch of salt



1. Preheat oven to **165°C**. Butter or spray 20-cm square baking pan and line bottom with parchment paper.
2. Melt the **chocolate** and the **butter** in microwave (watch carefully). Remove from heat and stir in the **sugar**
3. Stir in **vanilla**
4. Whisk in the **eggs**, one at a time.
5. Finally, stir in the **flour**, **salt** and **chopped nuts**.
6. Pour into prepared pan and bake for **about 30-35 minutes**, or until toothpick inserts in the center comes out with a few moist crumbs clinging to it. Remove from oven and let cool on wire rack. Cover and place in frig overnight.

### **Chocolate Cream Cheese Frosting** *(optional)*

- 113 g cream cheese
- 1 C powdered sugar
- 4 T butter
- ¼ C cocoa
- ½ tsp vanilla