Fudgy Double-Chocolate Brownies
Makes 15-18 brownies

- 340 g unsalted butter, plus more for pan, if needed
- 340 g bittersweet chocolate (about 70%), chopped
- 21 g unsweetened cocoa powder, sifted
- 6 large eggs, room temperature

- 575 g sugar
- 1½ tsp salt
- 292 g cake flour

1. Preheat oven to **180°C**. Grease a 23x33-cm baking pan with room temperature **butter**, line the bottom with parchment, leaving a generous overhang on both long sides, and grease parchment with room temperature butter.

2. Combine **butter**, **chocolate**, and **cocoa powder** in a large heatproof bowl set over a pot of simmering water, stirring often, until mixture is melted and smooth. Remove from heat and set aside.

3. Whip **eggs**, **sugar**, and **salt** in bowl of a stand mixer fitted with the whisk attachment on high speed, until tripled in size and lightened in color, **4–5 minutes**. When you lift the whisk, the mixture should fall back on itself in thick ribbons and dissipate.

4. Add one-third **egg mixture** to reserved chocolate mixture and stir to combine with a spatula. Fold in remaining egg mixture in 2 batches. Sift in flour in three parts, gently folding with spatula after each addition. Pour evenly into prepared pan. Smooth top of batter with spatula.

5. Bake brownies, rotating in oven halfway through, until sides are visibly baked and center is set, **40 minutes**. Transfer to a wire rack.

6. After brownies have cooled, loosen edges with an offset spatula or a butter knife, then pull up both sides of the parchment to remove brownies from pan. Place brownies on parchment on a cutting board and cut into 15–18 pieces.

Do ahead:
Brownies can be baked, covered with plastic wrap, and stored at room temperature, up to 3 days.

To make cake flour:
(Note: 120 g all-purpose flour minus 2 T all-purpose flour plus 2 T cornstarch = 120 g cake flour. Sift together first before using)