

Sheet Pan Brownie Thins

Makes about 36

- 113 g unsalted butter, plus more for pan
- 250 g sugar
- 75 g unsweetened cocoa powder
- $\frac{3}{4}$ tsp vanilla extract
- $\frac{1}{4}$ teaspoon kosher salt
- 2 cold large eggs
- 65 g all-purpose flour
- 125 g finely chopped walnuts, pecans, or mini chocolate chips



1. Preheat oven to **165°C**. Very generously butter an 46 x 33-cm rimmed baking sheet (do not line with parchment).
2. Melt remaining **butter** in a small heatproof bowl.
3. Mix **sugar**, **cocoa powder**, **vanilla**, and **salt** in a medium bowl. Pour **butter** over and stir until smooth.
4. Add **eggs** one at a time, stirring vigorously with a wooden spoon or rubber spatula after each addition, until batter is thick, shiny, and smooth.
5. Stir in **flour** until well incorporated, then beat vigorously for 30–40 strokes.
6. Stir in **nuts** or **chocolate chips**.
7. Using a spatula, spread batter into a thin, even layer to edges and into corners of prepared sheet
(Batter will seem scant but brownies will rise to about 16-mm thick.)
8. Bake brownies until firm to the touch and a tester inserted into the center comes out with moist crumbs (not runny batter) attached, **15–18 minutes**.
9. Transfer to a wire rack and let cool completely. Cut into 36 pieces and serve.

Do Ahead

Brownies can be made 5 days ahead. Store in an airtight container at room temperature, or freeze up to 6 months.