

FUDGY BROWNIES

¹/₄ cup (¹/₂ stick) butter 4.5 ounces (heaping ¹/₂ cup) semisweet chocolate chips ¹/₂ cup and ¹/₈ cup sugar ¹/₄ teaspoon salt

1 egg

2 tablespoons egg beaters

6 tablespoons (1/4 cup and 1/8 cup) flour

Optional 1 teaspoon instant coffee granules, 1/2 cup chopped walnuts or 2 oz chocolate chips

Preheat oven to 350 degrees.

In a microwave safe bowl combine butter and chocolate chips and microwave for 1 minute. Stir until smooth. Add sugar and salt and stir.

In a separate bowl crack egg and egg yolk and whisk until smooth. When chocolate mixture is cool, add the egg mixture to it and stir well. Add flour and mix well until no flour is visible and the batter is very smooth. Stir in optional mix ins.

Line an 8" square pan with aluminum foil so it overlaps edge of pan, making sure to press it into bottom corners. Spray with nonstick cooking spray. Pour batter into pan, making sure to scrape sides of bowl well. Bake for 20-22 minutes until a toothpick inserted into the center comes out clean.

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