

Brownies

Sonia de Hahn

½ cup butter, softened
1 cup of white sugar
2 eggs well beaten
½ cup flour
½ teaspoon of vanilla extract
Pinch of kosher salt
4 oz. chocolate melted over *bain-marie*
1 cup chopped walnuts
Butter spray for coating pan
Powdered sugar



Photography: Henri T. de Hahn

1. Heat oven at 350F
2. Cream together shortening and sugar
3. Beat eggs and fold into batter
4. Add vanilla and pinch of salt
5. Meanwhile melt chocolate over low heat, cool
6. In a separate bowl fold flour with walnuts
7. Mix well chocolate and batter
8. Gently fold flour in mixture and do not over mix
9. Butter spray square pan and fold batter into pan
10. Cook 20-30 minutes till fork comes out moist but not sticky
11. Let rest 5 minutes or till fully cooled. Turn pan gently over and remove brownies
12. Cut into squares and lightly powder with powdered sugar. Serve