

Copycat Duncan Hines Brownies

1 1/2 cups flour

1/2 teaspoon baking soda

1/2 teaspoon salt

2/3 cup (151 grams) butter or marg

1 1/2 cups white sugar (NOT brown, if you've run out of white, just don't make the brownies that day. Really. Brown sugar has molasses in it and it will completely change the texture of your brownie, thereby ruining all your hard work.)

1/4 cup water

2 cups (350 grams) chopped chocolate *or* chocolate chips *or* a combination thereof which is what I did, see above pic

1 teaspoon vanilla

4 eggs

Directions

Preheat oven to 350 degrees. Prepare a 9x13 pan by spraying with oil spray and then fitting parchment paper in.

In a medium bowl, whisk together the flour, baking soda and salt.

In a small pot (with high enough side, therefore not a pan), put the butter/marg and on low heat start to melt and add sugar to this, and the water. Stir together over the heat till the sugar melts. Remove from heat, add vanilla and chocolate and stir till chocolate completely melts. Add flour next and stir well till incorporated and lastly add the eggs (I add eggs last so they shouldn't curdle from the heat) stirring till smooth.

Immediately pour the batter into the prepared pan and smooth the top if needed. Put into preheated oven and bake for 25-30 minutes depending on your oven. Since I know my oven is properly calibrated, I baked them for exactly 28 minutes. Check with a toothpick, they should have a few moist chocolaty crumbs clinging to it. They will puff up and when you remove them from the oven they look so pretty but then will deflate. This is normal. Let them cool completely!! no cheating, and then cut into even squares. Of course, you might trim off those less pretty edges and nibble them. After all, you worked hard for your brownies and that's the chewiest bit. Mmmm yeah.