

Copycat Duncan Hines Brownies

1 1/2 cups (187.50 grams) flour

1/2 teaspoon baking soda

1/2 teaspoon salt

2/3 cup (151 grams) butter or marg

1 1/2 cups white sugar (300 grams) (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 (60 ml) 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 F/180 C degrees. Prepare a 9x13 (23 x 33 cm) 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. ***In microwave, zap the butter, water and sugar together until sugar melts. Do this in intervals. Start with a minute, stir, and replace in micro and repeat. Keep a sharp eye out so the sugar doesn't start to caramelize on you.***

Remove from heat or microwave, 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 won'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 30-40 minutes depending on your oven. 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 somewhat. 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.