

# Brown Butter Brownies

Source: Bon Appetit

Makes: 16 brownies

## Ingredients

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- nonstick vegetable oil spray or melted butter (to coat pan)
- 10 tablespoons (1 1/4 sticks) unsalted butter, cut into 1-inch pieces
- 1 1/4 cups sugar
- 3/4 cup unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 2 teaspoons water
- 2 large eggs, chilled
- 1/3 cup plus 1 tablespoon unbleached all purpose flour
- 1 cup walnut pieces

## Instructions

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Preheat the oven to 325°F.

Line a 8x8x2-inch metal baking pan with foil, pressing the foil tightly against the pan sides and leaving a few inches of overhang.

Coat foil with nonstick spray or brush with melted butter.

Melt butter in medium saucepan over medium heat

Continue cooking until the butter stops foaming and brown bits form at bottom of the pan, stirring often, this should take about 5 minutes.

Remove from heat; immediately add the sugar, cocoa, teaspoons water, vanilla, and salt. Stir well to blend together.

Let cool 5 minutes (the mixture will be hot).

Add eggs to the hot mixture 1 at a time, beating well to blend after each addition. When mixture looks thick and shiny, add the flour and stir until incorporated. Stir in nuts and transfer the batter to the prepared pan.

Bake brownies until a tester inserted into center comes out almost clean (a few moist crumbs is ok), about 25 minutes. Cool in the pan. Using the foil overhang, lift the brownies from the pan. Cut into 4 strips then cut each strip crosswise into 4 brownies.

Store airtight at room temperature.