

## Amy Tobin's Best-ever Brownies

Makes one 9x13-inch pan

Cooking spray  
4 ounces unsweetened chocolate  
1 cup (2 sticks) unsalted butter  
2 cups sugar  
2 teaspoons vanilla extract  
4 eggs  
1 cup flour  
Dash of salt (mixed with flour)

Preheat oven to 350° F. Line a 9 x 13-inch baking dish with foil; spray foil with non-stick spray.

Place chocolate and butter in a large microwave safe bowl; heat 2 minutes or until butter is melted. Stir until chocolate is melted and mixture is smooth.

Stir in sugar. Stir in vanilla extract, then eggs one at a time, stirring well after each addition. Mix in flour, a little at a time, stirring until uniform.

Pour batter into prepared pan; bake 25 minutes, or until toothpick inserted in center comes out with fudge-y crumbs. Cool completely.

Invert pan and remove foil. When completely cool, frost with ganache and cut into squares or rectangles.

### Chocolate Ganache

(Note: Ganache can be made 3 days ahead and chilled, covered. Let stand at room temperature 2 to 3 hours to soften to a spread-able consistency)

1 cup heavy cream  
8 ounces semisweet chocolate, chopped

Pour cream into a microwave safe container; heat on full power 1½ - 2 minutes or until very hot.

Place chocolate in the bowl of a food processor fitted with a metal blade. Finely chop chocolate.

With motor running, pour hot cream through the feed tube and process just until the chocolate is melted and smooth.

Let stand at room temperature until a thick but spread-able consistency is reached, or refrigerate until ready to use.