

## Chewy Brownies

Makes 24 brownies

### INGREDIENTS

- ⅓ cup (1 ounce) Dutch-processed cocoa powder
- 1½ teaspoons instant espresso powder (optional)
- ½ cup plus 2 tablespoons boiling water
- 2 ounces unsweetened chocolate, chopped fine
- ½ cup plus 2 tablespoons vegetable oil
- 4 tablespoons unsalted butter, melted
- 2 large eggs plus 2 large yolks
- 2 teaspoons vanilla extract
- 2½ cups (17½ ounces) sugar
- 1¾ cups (8¾ ounces) all-purpose flour
- ¾ teaspoon salt
- 6 ounces bittersweet chocolate, cut into ½-inch pieces

### INSTRUCTIONS

1. Adjust oven rack to lowest position and heat oven to 350 degrees. Make foil sling for 13 by 9-inch baking pan by folding 2 long sheets of aluminum foil; first sheet should be 13 inches wide and second sheet should be 9 inches wide. Lay sheets of foil in pan perpendicular to each other, with extra foil hanging over edges of pan. Push foil into corners and up sides of pan, smoothing foil flush to pan. Grease foil.
2. Whisk coca, espresso powder, if using, and boiling water in large bowl until smooth. Add unsweetened chocolate and whisk until chocolate is melted. Whisk in oil and melted butter. (Mixture may look curdled.) Whisk in eggs and yolks and vanilla until smooth and homogeneous. Whisk in sugar until fully incorporated. Using rubber spatula, stir in flour and salt until combined. Fold in chocolate pieces.
3. Transfer batter to prepared pan and smooth top. Bake until toothpick inserted halfway between edge and center comes out with few moist crumbs attached, 30 to 35 minutes, rotating pan halfway through baking. Let brownies cool in pan on wire rack for 1½ hours. Using foil overhang, remove brownies from pan. Transfer to wire rack and let cool completely, about 1 hour. Cut into 24 pieces before serving.