

Rich, Fudgy Brownies

1 cup unsalted butter (plus more softened for pan)

2/3 cup unbleached all-purpose flour (plus more softened for pan)

2 cups granulated sugar

4 large eggs, at room temperature

½ teaspoon pure vanilla extract

¾ cup unsweetened natural cocoa powder

½ teaspoon baking powder

½ teaspoon table salt

Position rack in center of oven and heat to 350 degrees.

Butter and flour 9 x 9-inch metal baking pan, tapping out excess flour.

Melt butter in medium-size saucepan over medium heat. Remove pan from heat. Whisk or stir in sugar, followed by eggs and vanilla.

Stir in flour, cocoa, baking powder, and salt, starting slowly to keep ingredients from flying out of pan.

Stir until batter is smooth and uniform, about 1 minute.

Spread batter into prepared baking pan, smoothing to fill pan evenly.

Bake until toothpick or skewer inserted ¼ inch into center comes out with few moist clumps clinging to it (about 40 minutes).

Let brownies cool completely in pan on rack. Cut into 16 squares. Keep brownies at room temperature, well wrapped; they can also be frozen and enjoyed later.