Chewy Brownies

Adapted from *Cook's Illustrated (March* 2010)

Ingredients

1/3 c	Dutch-processed cocoa	40 g
1 1/2 tsp	instant espresso	
	Or use *real* brewed espresso*	20 g
1/2 c plus 2 Tbs	boiling water	120 g
2 ounces	unsweetened chocolate, finely chopped (see note)	60 g
4 Tbs (1/2 stick)	unsalted butter, melted	60 g
1/2 c plus 2 Tbs	vegetable oil	120 g
2	large eggs	2
2	large egg yolks	2
2 tsp	vanilla extract (liquid)	2 tsp
2 1/2 c	sugar (17 1/2 ounces)	500 g
1 3/4 c	unbleached all-purpose flour (8 3/4 ounces)	230 g
3/4 tsp	table salt	3/4 tsp
6 oz	bittersweet chocolate, cut into 1/2-inch pieces (see note)	170 g

** water measurement in this column is reduced to reflect additional liquid.*

Instructions

- PREPARE:
  Adjust oven rack to lowest position and heat oven to 350 degrees F (175 degrees C).
  Line 13x9-inch (33cm x 22cm) pan with parchment, including some extra on the sides to serve as a sling for lifting out of pan.
  Spray with nonstick cooking spray.

- MAKE BATTER:
  1. Whisk cocoa, espresso powder (if using), and boiling water together in large bowl until smooth.
  2. Add unsweetened chocolate and whisk until chocolate is melted.
  3. Whisk in melted butter and oil. (Mixture may look curdled.)
  4. Add eggs, yolks, and vanilla and continue to whisk until smooth and homogeneous.
  5. Whisk in sugar until fully incorporated.
  6. Add flour and salt and mix with rubber spatula until combined. Fold in bittersweet chocolate pieces.

- BAKE AT 350F (175C) DEGREES:
  1. Scrape batter into prepared pan.
  2. Bake until toothpick inserted halfway between edge and center comes out with just a few moist crumbs attached, 30 to 35 minutes.
  3. Transfer pan to wire rack and cool 1½ hours.

- Using parchment overhang, lift brownies from pan.
  1. Return brownies to wire rack and let cool completely, about 1 hour.
  2. Cut into 2-inch (5cm) squares and serve.