

World's Best Brownies

December this year is a bit unusual: Chanukah starts the day before Thanksgiving. The Jewish Museum is offering a “Menurkey” menorah, a special design for the 2013/5774 “Thanksgivukkah.” Your *Emanu-El Eats* Committee thinks a special dessert, delicious and easy to make, is in order for this December. It is sure to be a hit at any late-breaking Chanukah parties and certainly a special treat for school break play dates. This month’s recipe, another preview from our forthcoming congregational cookbook for “World’s Best Brownies” comes from Fran Hess, past president of the Women’s Auxiliary and former Temple trustee.

WORLD’S BEST BROWNIES

Courtesy of Frances A. Hess...
(Makes 20 to 24)

- 4 squares unsweetened chocolate
 - ½ pound (2 sticks) butter
 - 4 eggs
 - 2 cups sugar
 - 1 teaspoon vanilla extract
 - 1 cup flour
 - 12 ounces chocolate or mint chips, preferably Ghirardelli 60 Percent Cacao Bittersweet Chocolate Chips
1. Preheat oven to 350 degrees Fahrenheit. Grease and flour a 9-inch by 13-inch baking pan.
 2. In the top of a double boiler, melt unsweetened chocolate and butter together over hot water. Cool to room temperature.
 3. In large mixing bowl, beat eggs and sugar until lemon colored. Beat in vanilla.
 4. Fold room-temperature chocolate mixture into egg mixture; mix thoroughly. Fold in flour until just mixed. Stir in chocolate or mint chips.
 5. Bake brownies in preheated oven until top springs back, about 20 to 25 minutes. Be careful not to overbake them. Cool in pan; cut into squares.



NOTE: To make these brownies for Passover, substitute 1 cup matzah cake meal for the flour.

