

## Rainy Day Brownies

Fudgy, but not gooey ... very chocolatey! Perfect for a rainy day.

- 6 ounces of unsweetened chocolate (use a good quality for a better tasting result!)
- 5 Tablespoons unsalted butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon pure vanilla extract
- ½ teaspoon instant espresso powder (optional)
- ½ teaspoon salt
- ⅓ cup all-purpose, unbleached flour
- 1 cup of chopped nuts (optional)

Heat oven to 325°F.

Melt the chocolate and butter together either in a double boiler, or in the microwave. Using the microwave, heat it for 1 minute, then take it out and stir it. Then working in 30-second intervals, keep heating till the chocolate is almost melted. Stir it in the end to finish the melting.

Add the sugar. Don't get worried when the mixture becomes grainy.

Add the eggs one by one, mixing after each one. Add the vanilla and stir again. Then add the espresso powder, salt, and flour. Fold in the nuts, if you're using them.

Spread the batter in a square baking pan and smooth the top.

Bake 30-35 minutes or until the sides come slightly away from the edge of the pan or when a thin knife inserted in the middle comes out clean. Let cool, then cut into squares. Enjoy!

