



— EST. 1980 —



PAIRS
WELL WITH:
ZINFANDEL

BROWNIES WITH SEASALT

Servings: 16

Instructions:

Preheat the oven to 350 degrees F. Grease a 9-inch square baking pan and line with parchment paper so it extends over sides.

Melt, stirring frequently, in a large saucepan over low heat:

1 stick unsalted butter, cut into cubes

1 cup semisweet chocolate chips

Whisk in until the sugar is dissolved:

½ cup sugar

½ cup packed brown sugar

Once melted, whisk in until just combined:

2 Large Eggs

1 Teaspoon Vanilla

Stir in until just combined:

¾ cup all-purpose flour

1/3 cup unsweetened cocoa powder

¼ teaspoon salt

Scrape into the prepared pan. Sprinkle over the top:

½ teaspoon flaky sea salt

Bake until a toothpick inserted in the center comes out with moist crumbs attached, 18 to 20 minutes. Let cool completely in the pan on a rack before cutting.

