

Double Chocolate Brownies

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The Church of St. Michael and St. George - St. Louis, MO - 1980

1/2 cup (one stick) unsalted butter
3 ounces unsweetened chocolate
1/2 cup + one tablespoon flour
1/2 teaspoon baking soda
2 eggs
1/4 teaspoon salt
1 cup sugar
2 tablespoons orange liqueur (Grand Marnier or Cointreau)
1 teaspoon vanilla
1 package (16 ounce) semi-sweet chocolate chips
1 cup chopped nuts

Grease an eight-inch square pan.

Preheat the oven to 350 degrees.

In a double boiler, melt the butter and unsweetened chocolate. Stir until smooth. Remove from the water.

In a bowl, sift the flour and baking soda.

In a bowl, beat the eggs and salt with an electric mixer until pale yellow. Gradually add the sugar until the mixture forms slowly dissolving ribbons when the beaters are lifted. Blend in the chocolate mixture, then the liquids and vanilla. Stir in the flour. Fold in the chocolate chips and nuts.

Turn the mixture into a greased and floured baking pan.

Bake until the top is firm but the center is soft, about 20 minutes.

Per Serving (excluding unknown items): 2889 Calories; 184g Fat (53.7% calories from fat); 52g Protein; 304g Carbohydrate; 29g Dietary Fiber; 548mg Cholesterol; 1339mg Sodium. Exchanges: 6 1/2 Grain(Starch); 5 Lean Meat; 33 1/2 Fat; 13 1/2 Other Carbohydrates.