

Two Bite Mint Brownies

A few months ago, our friend Lara mailed us a batch of [Baked](#) brownies cut in neat, two-bite squares. I liked the way they looked so much, I followed her lead when adapting the recipe to create this minty version. I used one 3-ounce Scharffen Berger semisweet dark chocolate bar (DISCLOSURE! free sample! transparency! disclosure! it was free! it was a sample!) and two 3.5 ounce bars of Lindt Excellence Intense Mint (I paid for those! they weren't free! NON-disclosure! cash from my pocket!), but you can mix it up however you like, or probably even use all dark/bitter/semisweet chocolate and a quick dash of peppermint extract.

1-1/4 cups all-purpose flour
1 teaspoon salt
2 tablespoons (unsweetened) cocoa powder
10 ounces chocolate, a combo of mint and semi/bitter/sweet, or dark (see head note), rough chopped
2 sticks butter, rough chopped
1-1/2 cups sugar
5 eggs (I know), at room temperature
1 tablespoon vanilla extract

Preheat the oven to 350 degrees and butter a 9x13-inch baking pan.

Whisk the flour, salt, and cocoa powder in a medium bowl. Set aside.

Melt the chocolate and butter chunks in a double boiler over very gently bubbling water, stirring with a heatproof spatula until smooth. Turn off the heat and vigorously whisk in the sugar. Remove the bowl or pot from the simmering water and set aside to cool completely.

Whisk three of the eggs into the now-room-temperature chocolate mixture. Then whisk in the last two eggs and the vanilla. Gently fold in the flour mixture, scraping the bottom of the bowl so you're sure to incorporate it all.

Pour into the buttered baking pan and bake in the center of the oven for exactly 25 minutes, or until a skewer comes out *nearly* clean. Cool completely, then cut into 2-bite squares, exactly 1-1/4" x 1-1/4". (A ruler helps.) Immediately freezer half of these, or you will eat them all, and then you will cry. Defrost for a few minutes at room temp.