

Birthday Brownies

This is my go-to brownie recipe, adapted from the one-pot wonder in Nigella Lawson's cookbook, [How to Be a Domestic Goddess](#). The texture is very moist, as the chocolate chips melt right in during baking.

Makes 16 good-sized brownies, or 20 smaller ones

13 tablespoons butter
6.5 ounces bittersweet chocolate, rough-chopped
3 eggs, at room temperature
1/2 cup + 1/3 cup sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
1/2 cup white whole wheat flour
1/4 cup all-purpose flour
1/2 teaspoon salt
1/3 cup chocolate chips

Preheat the oven to 350 degrees. Line a 9-inch square baking pan with parchment.

Melt the butter and chocolate in a large, heavy saucepan, stirring gently with a heatproof spatula. Remove from heat and cool to lukewarm.

In a 4-cup glass measure or small bowl, whisk the eggs, sugar, and two extracts. Add this mixture to the chocolate, and beat well with your spatula or a wooden spoon in the pot. Dump in the two flours and the salt, and continue stirring/beatng. Stir in the chocolate chips.

Scrape the batter into your prepared baking pan. Bake in the center of the oven for about 20 minutes, or until puffed, the top loses its sheen, and a skewer inserted in the center emerges with a few moist crumbs attached. Cool completely in the pan (on a wire rack) before cutting into squares.