**Katharine Hepburn’s Brownies**

½ cup cocoa powder

½ cup butter

2 eggs

1 cup sugar

¼ cup flour

1 cup chopped nuts (walnuts or pecans)

1 tsp. vanilla

Pinch of salt

Heat oven to 325\*.

Melt butter in saucepan with cocoa and stir until smooth. Remove from heat and allow to cool for a few minutes, then transfer to a larger bowl. Whisk in eggs, one at a time. Stir in vanilla.

In a separate bowl, combine sugar, flour, nuts, and salt. Add to the cocoa-butter mixture. Stir until just combined.

Grease an 8x8 or 9x9 pan and cut parchment to fit bottom and hang over two sides of pan. Pour batter into pan and bake for 30-35 minutes. Do not overbake; the brownies should be gooey. Let cool and cut into bars.

http://cooking.nytimes.com/recipes/10782-katharine-hepburns-brownies