**Nick Malgieri’s Supernatural Brownies**

½ cup unsalted butter

4 oz. bittersweet chocolate, cut into ¼” pieces

2 eggs

½ cup sugar

½ cup firmly packed brown sugar

1 tsp. vanilla extract

¼ tsp. salt

½ cup flour

Heat oven to 350\*.

Grease 9x9 baking pan and cut parchment to fit bottom and hang over two sides. Set pan aside.

Pour enough water into a 4-quart saucepan until it is 1” deep. Bring to a boil; reduce heat to low. Combine butter and chocolate in a medium bowl; set bowl over saucepan. Cook, stirring, until melted and smooth, about 5 minutes. Remove from heat; set aside.

Whisk together eggs in a large bowl. Add sugar, brown sugar, vanilla, and salt; whisk to combine. Stir in chocolate mixture; fold in flour. Pour batter into prepared pan; spread evenly.

Bake until a toothpick inserted into center comes out clean, 30-35 minutes. Let cool on a rack. Cut and serve.

http://www.saveur.com/article/Recipes/Nicks-Supernatural-Brownies