**Thomas’ Mystery Brownies**

**Kitchen Conundrums**

½ stick unsalted butter, cut into large pieces

4 oz. bittersweet chocolate, coarsely chopped

1 ½ cups sugar

3 eggs

¼ cup cocoa powder

¾ tsp. salt

1 ½ cups flour

¾ tsp. baking powder

Preheat oven to 350\*

Line 9”x9” baking pan with parchment paper, leaving slight overhang on sides.

Melt butter and chocolate in a double boiler or a heatproof bowl set over a pot of simmering water, stirring until smooth.

Remove from heat and whisk in sugar.

Whisk in eggs, one at a time, until combined.

Whisk in cocoa and salt.

Fold in flour with rubber scraper until combined.

Pour batter into pan. Bake until set and toothpick inserted into the center comes out with moist crumbs, about 30 minutes.

Let cool in pan on wire rack about 15 minutes. Lift brownies from pan using parchment. Remove parchment and transfer to wire rack. Let cool completely.