

## Deep-Chocolate Brownies

### For the Brownies:

1 cup unsweetened cocoa  
2½ ounces bittersweet chocolate  
1 cup unsalted butter  
2½ cups sugar  
4 large eggs  
1½ cups flour  
2 teaspoons vanilla extract  
1 cup or more of coarsely chopped walnuts  
Pinch of salt

Grease and flour a 9-by-13-inch baking pan. Preheat oven to 375 degrees.

Melt the chocolate together with the butter over low heat, making certain the chocolate does not scorch.

In a bowl of an electric mixer, combine the sugar, the cocoa, the salt, and the melted butter and chocolate. On low speed, mix until well blended.

Add the eggs one at a time, mixing only until blended.

Add the flour, vanilla, and walnuts. Mix on low speed just until blended. Do not overbeat.

Pour the mixture into the prepared pan, and shake until evened out. Bake in the middle of the oven for 14-18 minutes. A cake tester may not come out clean at this point.

### For the Frosting:

5¼ ounces of bittersweet or semisweet chocolate  
9 tablespoons unsalted butter  
1 to 1½ cups confectioner's sugar  
About ¼ cup water

In a medium-sized pan, melt the butter and chocolate over low heat. Beat with a whisk until well combined. Gradually add the confectioner's sugar, just enough to thicken and achieve the sweetness you desire. Heat until the sugar is dissolved, beating with your whisk. Allow to cool. Add a little bit of water, about ¼ cup to create a spreadable glaze.