

INA'S CAKEY BROWNIES

Makes a 12 x 18-inch half sheet pan

(Note from Ina Pinkney: I never make a small pan of anything! Since it's worth doing, I use a larger pan so I can freeze the remainder.)

<i>18 ounces semisweet chocolate, finely chopped</i>	<i>3/4 cup boiling water</i>
<i>1 tablespoon vanilla extract or vanilla bean paste</i>	<i>2 1/4 cups sugar</i>
<i>3/4 teaspoon baking soda</i>	<i>6 extra-large eggs</i>
<i>3/4 teaspoon salt</i>	<i>10 ounces (2 cups plus 2 table- spoons) all-purpose flour</i>
<i>8 ounces (2 sticks) unsalted butter</i>	<i>12 ounces semisweet chocolate chips</i>

1. Preheat oven to 325 degrees. Prepare the half sheet pan by lining it with aluminum foil (allow enough to come up over the sides so it can be crimped down along the edges). Grease the foil with a little oil.
2. Put chopped chocolate, vanilla, baking soda and salt into a large mixing bowl and set aside.
3. Melt the butter in a medium saucepan over medium heat, add the boiling water and sugar and stir until dissolved, 1-2 minutes. Pour the hot liquid over the chopped chocolate and other ingredients. Let it sit for 2-3 minutes, then stir gently until chocolate is melted and smooth and cools down a little.
4. Add eggs, one at a time, mixing until incorporated. Add flour and mix until mostly combined. Fold in the chocolate chips. Pour into the prepared pan, spreading batter evenly into corners, and bake 36-40 minutes, until a skewer comes out with only a few crumbs attached. Cool for 15-20 minutes, transfer to the refrigerator and thoroughly chill in the pan. Peel off the foil and cut into desired sizes. Freeze uneaten brownies for later.