

Katharine Hepburn's Brownies
The New York Times

Total Time: approximately 45 minutes

Yield: 12 brownies

Ingredients

½ cup cocoa

½ cup butter (1 stick)

2 eggs

1 cup sugar

¼ cup flour

1 cup chopped or broken-up walnuts or pecans

1 teaspoon vanilla

Pinch of salt

Preparation

1. Heat oven to 325 degrees.
2. 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 large bowl. Whisk in eggs, one at a time. Stir in vanilla.
3. In a separate bowl, combine sugar, flour, nuts and salt. Add to the cocoa-butter mixture. Stir until just combined.
4. Pour into a greased 8 x 8-inch-square pan. Bake 30 to 35 minutes. Do not overbake; the brownies should be gooey. Let cool, then cut into bars.