

## Cast Iron Brownies!

- 3 eggs
  - 3/4 cup unbleached all-purpose flour
  - 1/4 teaspoon salt
  - 3/4 cup (1 1/2 sticks) unsalted butter
  - 3 ounces unsweetened baking chocolate, coarsely chopped
  - 1 cup firmly packed light brown sugar
  - 1/2 cup granulated sugar
  - 1 teaspoon pure vanilla extract
1. Put baking rack in the middle of the oven. Preheat the oven to 325° F.
  2. Take eggs out of fridge to get to room temperature.
  3. Combine flour and salt in a bowl and set aside.
  4. Place a 10-inch cast-iron skillet on stovetop burner over medium heat to get the pan warm, then reduce heat to low.
  5. Cut butter into chunks and place in skillet with the chocolate. Melt the butter and chocolate over very low heat, stirring frequently to be sure the mixture doesn't burn.
  6. Because the heat is low, it can take some time, so be patient and don't turn up the heat!
  7. When the chocolate and butter are completely melted, remove pan from the heat and add both sugars. Stir until everything is combined.
  8. Add eggs, one at a time; stir well after each addition.
  9. Add vanilla; stir well.
  10. Add flour-salt mixture and stir until there are no traces of flour visible.
  11. Use a rubber spatula around the edge of the pan to clean off the sides and get all the batter into the middle of the pan.
  12. Place skillet in the oven and bake for 43 minutes. (Check so it doesn't get overbaked!) Insert a toothpick into the center to test for doneness. Toothpick should come out clean, with the possibility of a few crumbs. If it's still wet, put back in the oven and bake at 5-minute intervals.
  13. Allow to cool in the pan on a wire rack for about 10 minutes. Flip the brownie out of the pan and cool on a wire rack. Cut into wedges to serve. This recipe freezes well, if there's any left!