

## Brownies

1 1/2 cup granulated sugar  
3/4 cup flour (unbleached)  
4 heaping tablespoons cocoa powder  
1 1/2 sticks of butter (unsalted)  
1 teaspoon vanilla extract (make sure it's the real thing, \*not\* imitation)  
3 egg

\*Preheat oven to 350F

\*Grease a 9"x9" glass baking dish with a bit of butter.

\*Beat together sugar and butter. If you have an electric mixer, beat until slightly fluffy, if not, just beat by hand until well-mixed. \*Beat in cocoa, vanilla, and eggs until well-mixed.\*Add in flour and beat just until mixed in.\*Batter should be pretty thick.\*Pour the batter into the greased pan.\*Bake for about 30 minutes, or until the center of the brownies is set and a toothpick (or small piece of raw spaghetti) inserted in the center comes out clean.

\*The top of the brownies should have a very slight crust, and the centers should be very cakey and dense.\*Let cool for as long as you can stand it, then devour with a big cold glass of milk.

\*\*My favorite modification: add a big pinch of ancho chile powder and 2 big pinches of cinnamon to the batter when you add the cocoa. It adds a great spice! You can also add a sprinkle of cayenne pepper.