

## Salt and Serenity

### Michael Smith's Triple Chocolate Brownies

From [www.chefmichaelsmith.com](http://www.chefmichaelsmith.com)

8 ounces bitter-sweet or semi-sweet chocolate (not unsweetened chocolate)  
1 cup Butter  
1 cup all-purpose flour  
1/2 cup unsweetened cocoa powder  
1 teaspoon baking powder  
pinch salt  
4 eggs  
2 cups brown sugar  
1 tablespoon pure vanilla extract  
1 cup chocolate chips or 1 cup chopped bittersweet chocolate

1. Preheat your oven to 350°F (180°C).
2. To protect the chocolate from direct heat, melt it and the butter in a heatproof bowl set over a small pot of simmering water, stirring constantly. When the chocolate and butter have melted, whisk until smooth.
3. While the chocolate mixture cools slightly, sift together the flour, cocoa powder, baking powder and salt. Add the eggs, sugar and vanilla to the chocolate and mix thoroughly. Stir in the flour mixture and chocolate chips until incorporated.
4. Pour batter into a lightly oiled and floured 9- x 13-inch (3.5 L) pan. Bake for 25-30 minutes. The brownies will be a bit wobbly in the center, but will firm up with cooling.
5. Let cool in the pan completely. I like to refrigerate them for a few hours after they have cooled to room temperature before I cut them. Cut into 12 large squares. My sister cuts each square in half to form perfect Isosceles triangles and then she dusts them lightly with icing sugar. .