

Katharine Hepburn's
BROWNIES



¼ lb unsalted butter, at room temperature
2 ounces unsweetened chocolate, finely chopped
½ teaspoon vanilla extract
1 cup granulated sugar

¼ teaspoon salt
2 eggs, at room temperature, beaten
1 cup walnuts, chopped
¼ cup sprouted-wheat flour*

Preheat oven to 325° Fahrenheit. Grease an 8" x 8" pan, line with parchment paper, and then grease the parchment, as well. Set aside.

In a heavy-bottomed 2-quart saucepan over low heat, melt together the butter and chocolate, stirring constantly with a wooden spoon. As soon as most of the chocolate is melted, remove from the heat and continue stirring while the remaining chocolate melts.

Stir in the vanilla, sugar, and salt. Beat in the eggs then stir in the walnuts and then the flour. Pour into the prepared pan and even out with the back of the spoon. Bake about 35 minutes, or until a toothpick inserted in the center comes out clean.

Cool brownies, in pan, on a cooling rack then cut into 9 squares. Enjoy!

*I used King Arthur Flour brand—it's finely milled so that there aren't hard bits of bran in it. As a substitute, you can use whole-wheat flour, sifted sprouted flour, or all-purpose flour.