

# Besotted Gourmet



## **Secret Ingredient Brownies, Yields 12-15**

Adapted from *How to be a Domestic Goddess* by Nigella Lawson

Prep Time: 15 Minutes

Baking Time: 25 Minutes

Total Prep Time: 40 Minutes

### **Ingredients:**

1 ¼ Cups Butter, softened  
8 oz. Best Bittersweet Chocolate,  
4 Eggs  
2 Tsp. Best Quality Vanilla  
2 Tsp. Vietnamese Cinnamon (secret ingredient!)  
1 ¼ Cups Sugar  
1 Cup Flour  
¾ Tsp. Salt

### **Preparation:**

Preheat the oven to 350° and prepare the brownie pan (13x9x2.5 inches) by lining with parchment paper.

Melt the butter and chocolate together in a medium-sized sauce pan over medium heat. Keep an eye on it the chocolate as it melts, and make sure that the mixture doesn't get too hot. Once melted, remove from the heat and allow to cool for 5 minutes.

In a large bowl, beat the eggs, vanilla, and sugar. Add the flour and salt and mix well. Add the slightly cooled chocolate and mix vigorously.

Pour the mixture into the lined brownie pan and bake for 25 minutes.

Remove the baked brownies from the oven and let them sit in the pan for 5-10 minutes before cutting, serving, and enjoying!