

## COCONUT BLONDIES

MAKES 32 (2-INCH) SQUARES

ACTIVE TIME: 30 MIN START TO FINISH: 1½ HR

- 2 sticks (½ lb) unsalted butter
- 2 cups packed light brown sugar
- 1 tsp pure vanilla extract
- 2 large eggs
- 1½ cups all-purpose flour
- ¾ tsp baking soda
- ½ tsp salt
- 1½ cups pecans (6 oz), toasted (see Tips, page 126) and cooled
- 2 cups sweetened flaked coconut, divided

► Preheat oven to 350°F with rack in middle. Butter and flour a 13- by 9-inch baking pan.

► Melt butter in a 3-qt heavy saucepan over low heat, stirring, until smooth. Remove from heat and cool to lukewarm. Whisk in brown sugar and vanilla. Whisk in eggs 1 at a time until mixture is glossy and smooth.

► Whisk together flour, baking soda, and salt, then whisk into butter mixture. Stir in pecans and 1½ cups coconut. ► Spread in pan and sprinkle with remaining ½ cup coconut. Bake until a pick inserted in center comes out clean, about 35 minutes. Cool completely.

## DEEP CHOCOLATE BROWNIES

MAKES 32 (2-INCH) SQUARES

ACTIVE TIME: 15 MIN START TO FINISH: 1¼ HR

- 2 sticks (½ lb) unsalted butter
- 8 oz fine-quality bittersweet chocolate (no more than 60% cacao if marked)
- 2 cups sugar
- 1 tsp pure vanilla extract
- 5 large eggs
- ¾ cup all-purpose flour
- ⅓ cup unsweetened Dutch-process cocoa powder
- ½ tsp salt

► Preheat oven to 350°F with rack in middle. Butter and flour a 13- by 9-inch baking pan.

► Melt butter and chocolate in a 3-qt heavy saucepan over low heat, stirring, until smooth. Remove from heat and cool to lukewarm. Whisk in sugar and vanilla. Whisk in eggs 1 at a time until mixture is glossy and smooth.

► Whisk together flour, cocoa powder, and salt, then whisk into chocolate mixture until combined.

► Spread in pan and bake until a pick inserted in center comes out with crumbs, 25 to 35 minutes. Cool completely.

## WALNUT CHERRY BROWNIES

MAKES 32 (2-INCH) SQUARES

ACTIVE TIME: 30 MIN START TO FINISH: 1½ HR

- 1½ sticks unsalted butter
- 6 oz unsweetened chocolate
- 1½ cups packed light brown sugar
- 1 tsp pure vanilla extract
- 4 large eggs
- 1 cup all-purpose flour
- ½ tsp salt
- 1½ cups dried sour (tart) cherries (½ lb)
- 1½ cups walnuts, chopped and toasted

► Preheat oven to 350°F with rack in middle. Butter and flour a 13- by 9-inch baking pan. ► Melt butter and chocolate in a 3-qt heavy saucepan over low heat, stirring, until smooth. Remove from heat and cool to lukewarm. Whisk in brown sugar and vanilla. Whisk in eggs 1 at a time. ► Whisk together flour and salt, then whisk into chocolate mixture. Stir in cherries and walnuts.

► Spread in pan. Bake until a pick inserted in center comes out with crumbs, 25 to 30 minutes. Cool completely.

## PEANUT BRITTLE BROWNIES

MAKES 32 (2-INCH) SQUARES

ACTIVE TIME: 20 MIN START TO FINISH: 1½ HR

- 1½ sticks unsalted butter
- ½ cup chunky peanut butter
- 4 oz unsweetened chocolate
- 2 cups packed light brown sugar
- 1 tsp pure vanilla extract
- 4 large eggs
- 1 cup all-purpose flour
- ½ tsp salt
- 1½ cups coarsely crushed peanut brittle

► Preheat oven to 350°F with rack in middle. Butter and flour a 13- by 9-inch baking pan. ► Melt butter, peanut butter, and chocolate in a 3-qt heavy saucepan over low heat, stirring, until smooth. Remove from heat and cool. Whisk in brown sugar and vanilla. Whisk in eggs 1 at a time. ► Whisk together flour and salt, then whisk into chocolate mixture.

► Spread in pan. Bake 25 minutes. Sprinkle with brittle. Bake until a pick inserted in center comes out with crumbs, about 5 minutes. Cool completely. ■

