

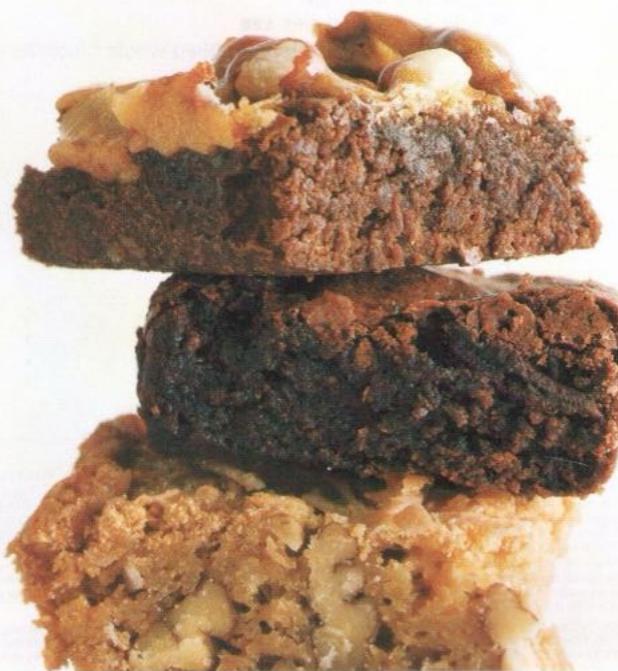
COCONUT BLONDIES

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
2/3 cup all-purpose flour
1/3 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. □