Fudgy Brownies

This is the ideal recipe for chocolate-loving beginners. Once you've got it, try adding a little espresso powder or cinnamon, or double the richness by adding chocolate chips.

- 5 Tbsp unsalted butter, cut into 5 pieces
- 4 oz. semisweet chocolate, chopped
- 2 oz. unsweetened chocolate, chopped
- 3/4 cup sugar
- 1/4 tsp salt
- 2 large eggs
- 1/3 cup all-purpose flour
- 1 cup walnut pieces

1 Preheat the oven to 325°F. Line an 8x8-inch baking pan with nonstick or buttered foil.

2 Put a metal bowl over a pan of simmering water. Drop in the butter, top with the chocolate, and heat, stirring occasionally, until melted. Remove the bowl and whisk in the sugar and salt. One by one, whisk in the eggs, stirring until the mixture is smooth. Add the flour and stir it in gently. Fold in the walnuts.

3 Bake the brownies for 30 to 33 minutes, or until the top is dull and a knife inserted into the center comes out clean. When the brownies are cool, peel away the foil and cut into 16 squares.

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