

Cakey Brownies

- 1/2 cup unsalted butter*, melted
- 1 1/8 cups cups sugar
- 5/8 cups cups [Dutch-process cocoa](#)
- 1/4 teaspoon salt*
- 1/2 teaspoon baking powder
- 1/2 tablespoon [vanilla extract](#)
- 1/2 teaspoon [espresso powder](#), optional; for enhanced chocolate flavor
- 3 large eggs
- 1/4 cup water
- 3/4 cup [King Arthur Unbleached All-Purpose Flour](#)
- 1/2 cup chopped walnuts or pecans, optional
- 1/2 cup chocolate chips, optional
- *If you use salted butter, reduce the salt in the recipe to 1/2 teaspoon

Directions

1. Preheat the oven to 325°F. Lightly grease a 8 x 8" pan.
2. Combine the melted butter and sugar, stirring until smooth.
3. Heat water and stir in the espresso powder. Add to butter mixture.
4. Stir in the cocoa, salt and vanilla.
5. Beat in the eggs one at a time. Scrape the bowl, stirring until smooth.
6. Add the flour, baking powder, nuts, and chips, stirring until thoroughly combined.
7. Spoon the batter into the prepared pan.
8. Bake the brownies for 20 minutes at 325 degrees; then lower temperature to 300 degrees and bake 10 minutes more, until a toothpick inserted into the center comes out clean. The brownies should feel set both on the edges and in the center.
9. Remove the brownies from the oven, and cool them on a rack before cutting and serving. Glaze or frost, if desire