

DIRECTIONS

****OVEN TO 325° - 350° NO PIZZA STONE!**

1. Preheat oven to desired temp and grease a non-stick pan with crisco.
2. Whisk together the flour, baking powder, & salt, and put aside.
3. Stir together the vanilla, corn syrup, & water and put aside. Put the room temperature eggs in a measuring cup and put aside.
4. Cut the butter (**cool not cold 60-65°**) into small chunks and put aside.
5. Heat the crisco in a double-boiler until barely melted. Add in the cocoa's and stir over heat until the chocolate mixture is smooth.
6. Remove chocolate mixture from heat. While continually mixing, add the following. First add in 1/4th of the sugar, wait 30 seconds, then add in the vanilla mixture and continue mixing for 30 seconds more. (*It should look like pudding*).
7. Continue mixing while adding the butter chunks into the melted chocolate, mixing until the butter is fully melted.
8. Pour in the remaining sugar & mix well. If it is still too warm, continue mixing until just above room temperature (**about 95-100°**).
9. Add in eggs (**cool not cold about 65°**) and mix until barely smooth & slightly lighter in color. (1 minute MAXIMUM with Mixer speed at low). (*Note: Too much mixing makes a too finely textured brownie*).
10. Stir in the flour mixture. **BARELY MIX, IF USING KITCHENAID**
11. Stir in the walnuts (**ROOM TEMPERATURE**) by hand. **Batter = 75°**
12. **Evenly spread onto a greased non-stick pan and bake for.....
 - 20 min @ 350° on #3 shelf 8x8 Pan
 - 22-25 min @ 350° on #3 shelf 9x13 Pan
 - 25-30 min @ 350° on #3 shelf 13x18 SHINY Sheet Pan
 - 28-30 min @ 325° on #3 shelf 13x18 BLACK Sheet Pan**

INGREDIENTS

13x18 by Weight	13x18	9x13	8x8	
9.5 oz	1 1/3 cup	2/3 cup	1/3 cup	CRISCO SHORTENING
6.0 oz	2 cups	1 cup	1/2 cup	HERSHEYS COCOA
1.0 oz	1/4 cup	2 Tbsp	1 Tbsp	DUTCH COCOA (DARK) <i>I use Callebaut</i>
2# 3 oz	5 cups	2 1/2 cup	1 1/4 cup	SUGAR
4 tsp	4 tsp	2 tsp	1 tsp	VANILLA
3 tsp	3 tsp	1 1/2 tsp	3/4 tsp	LIGHT CORN SYRUP
3 tsp	3 tsp	1 1/2 tsp	3/4 tsp	WATER
6.0 oz	3/4 cup	6 Tbsp	3 Tbsp	BUTTER (UNSALTED) (65°)
13.5-14.0oz	1 1/2 cup+	3/4 cup+	1/3+ cup	EGGS (65°)
10 oz	2+ cups	1+ cups	1/2+ C	FLOUR (loose)
2 tsp	2 tsp	1 tsp	1/2 tsp	BAKING POWDER
1 1/2 tsp	1 1/2 tsp	3/4 tsp	3/8 tsp	SALT
6 oz	1 1/2 cups	1 cup	1/2 cup	WALNUTS, (Room Temp) Not toasted! (<i>Coarsely chopped, some nuts finely chopped</i>)

Oven Note: #1 Shelf = Bottom, #4 Shelf = Top

The 13x18 batch makes 4.8 lbs total (56 2" x 2 1/2" brownies). The 9x13 pan makes about 24 2"x2" brownies.

-- Jim McKnight www.jimopi.net 2--2-2010 Brownies2Web.lwp

Brownie Notes

** The cooking time and temperature will vary with the kind and size of pan you use and how accurate your oven temperature is. I always bake these in a heavy black steel non-stick sheet pan. I have not made these in a regular shiny aluminum pan for many years, so see what works for you.

Fat = 15 grams of fat per 2" x 2 1/2" brownie.

This recipe is formatted for a 5x8" Index Card, so if you cut it to 8x10 size, it will fold into a 5x8" Card size.

This is the recipe I have been using since 2001 to make 40 pounds of brownies each month for the Hand to Hand Ministry. We feed the homeless a hot meal every Saturday and Holiday. You will find me there the fourth Saturday of each month serving my Brownies with the meal (at 5th & Olympic, Santa Monica, CA).

--Jim McKnight, Playa del Rey, CA