

## 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 65°**) into 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 (**170°**).
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
<b>28-30</b>	<b>min @ 325°</b>	<b>on #3 shelf</b>	<b>13x18 BLACK Sheet Pan</b>

## 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>
<b>2# 3 oz</b>	5 cups	2½ cup	1¼ cup	SUGAR
4 tsp	4 tsp	2 tsp	1 tsp	VANILLA
3 tsp	3 tsp	1½ tsp	¾ tsp	LIGHT CORN SYRUP
3 tsp	3 tsp	1½ tsp	¾ tsp	WATER
6.0 oz	3/4 cup	6 Tbsp	3 Tbsp	BUTTER ( <i>UNSALTED</i> ) (65°)
<b>13.5-14.0oz</b>	8	4	2	EGGS (65°)
10 oz	2+ cups	1+ cups	½+ C	FLOUR (loose)
2 tsp	2 tsp	1 tsp	½ tsp	BAKING POWDER
1½ tsp	1½ tsp	¾ tsp	3/8 tsp	SALT
6 oz	1½ cups	1 cup	½ cup	WALNUTS, (Room Temp) <b>Not toasted!</b> ( <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 2½" brownies). The 9x13 pan makes about 24 2"x2" brownies.

-- Jim McKnight www.jimopi.net 5-6-2011 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 2½" 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