

Classic American Treats

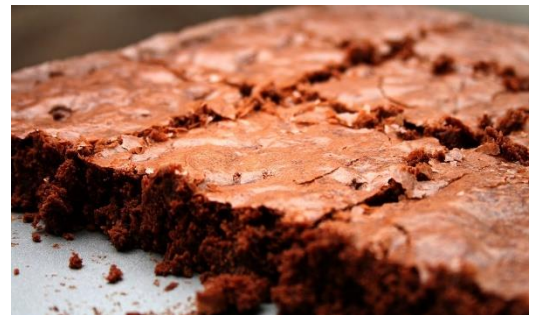
THE ULTIMATE BROWNIES FROM TASTY

By Vaughn Vreeland, Susan Vu and Claire King
(<https://tasty.co/recipe/ultimate-brownies>)

INGREDIENTS

For 24 brownies

- 2 ½ sticks unsalted butter, plus more, softened, for greasing
- 8 oz good-quality semisweet chocolate, or bittersweet chocolate, 60-70% cacao, roughly chopped
- ¾ cup unsweetened dutch process cocoa powder, divided
- 1 tablespoon espresso powder
- 2 cups granulated sugar
- ½ cup dark brown sugar, packed
- 2 teaspoons vanilla extract
- 2 teaspoons kosher salt
- 6 large eggs
- 1 cup all-purpose flour
- flaky sea salt, for sprinkling



DIRECTIONS

1. Grease a 9x13-inch (23x33-cm) dark metal pan with softened butter, then line with parchment paper, leaving overhang on all sides. Grease the parchment with softened butter.
2. Combine the chopped chocolate, ¼ cup (30 g) of cocoa powder, and espresso powder in a heatproof liquid measuring cup or medium bowl and set aside.
3. Add the butter to a small saucepan over medium heat and cook until the butter just comes to a vigorous simmer, about 5 minutes, swirling the pan occasionally. Immediately pour the hot butter over the chocolate mixture and let sit for 2 minutes. Whisk until the chocolate is completely smooth and melted, then set aside.
4. Combine the granulated sugar, brown sugar, vanilla extract, salt, and eggs in a large bowl. Beat with an electric hand mixer on high speed until light and fluffy, about 10 minutes. It will be similar to the texture of very thick pancake batter.
5. With the mixer on, pour in the slightly cooled chocolate and butter mixture and blend until smooth.
6. Position a rack in the middle of the oven and preheat to 350°F (180°C).
7. Sift in the flour and remaining cocoa powder and use a rubber spatula to gently fold until just combined.
8. Pour the batter into the prepared baking pan and smooth the top with a spatula. Bake until lightly puffed on top, about 20 minutes.
9. Remove the baking pan from the oven using oven mitts or kitchen towels, then lightly drop the pan on a flat surface 1-2 times until the brownies deflate slightly. Sprinkle with flaky sea salt.
10. Return the pan to the oven and bake until a wooden skewer inserted into the center of the brownies comes out fudgy but the edges look cooked through, about 20 minutes more. The center of the brownies will seem under-baked, but the brownies will continue to set as they cool.
11. Set the brownies on a cooling rack and cool completely in the pan.
12. Use the parchment paper to lift the cooled brownies out of the pan. Cut into 24 bars and serve immediately.

BASIC RICE KRISPIES TREATS

(<https://www.geniuskitchen.com/recipe/the-original-rice-krispies-treats-squares-96111>)

INGREDIENTS

- 6 cups Rice Krispies
- 3 tablespoons butter or 3 tablespoons margarine
- 1 (10 ounce) package regular marshmallows or 4 cups miniature marshmallows

DIRECTIONS

1. Melt butter in a large saucepan over low heat.
2. Add marshmallows and stir until completely melted.
3. Remove from heat.
4. (It would be perfect to be measuring out all of the cereal at this time, having it ready in a large bowl.)
5. Working quickly, add rice krispies cereal, and stir until the cereal is well coated.
6. Using a buttered spatula or waxed paper, press the mixture evenly into a greased 13 by 9 by 2 inch pan (or whatever pan you have on hand).
7. When the treats are cooled, cut into squares.

CHOCOLATE CHIP COOKIES

Yields about a dozen

INGREDIENTS

- 2 cups flour
- 1 tsp baking soda
- ¼ tsp salt
- 1 ¼ cup brown sugar
- 2 sticks unsalted butter, softened
- 1 egg
- 1 tsp vanilla extract
- 1 ¾ cup semi-sweet chocolate chips



DIRECTIONS

1. Preheat oven to 350 degrees
2. Combine all dry ingredients, except chocolate chips. Add butter, egg, and vanilla extract. Mix until well combined.
3. Add chocolate chips
4. On a baking sheet, put about 2 tbsp of cookie dough 2 inches apart from each other. Bake for 6-8 minutes.