

## Triple Chocolate Brownies

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No sun-kissed picnic is complete without a sweet. Brownies are a great option when dining alfresco as they can be made ahead and easily packaged for transport. This decadent recipe uses three types of chocolate chips—semisweet, milk, and white—plus unsweetened chocolate for the base. Feel free to use any assortment of chocolate chips you like.

MAKES 9 BROWNIES

½ cup unsalted butter, cut into 4 pieces, plus more at room temperature for the pan

4 oz unsweetened chocolate, finely chopped

1¼ cups sugar

¼ teaspoon kosher salt

3 large eggs, lightly beaten, at room temperature

1 teaspoon pure vanilla extract

¾ cup cake flour

½ cup semisweet chocolate chips

½ cup milk chocolate chips

½ cup white chocolate chips

⅔ cup chopped toasted walnuts (optional)

Preheat the oven to 325°F. Line an 8-inch square pan with parchment paper, allowing the paper to extend a couple of inches on two sides. Lightly butter the parchment.

In a saucepan over low heat, combine the butter and unsweetened chocolate and heat, stirring often, until melted. Stir in the sugar and salt until the mixture becomes glossy. Remove from the heat and beat in the eggs and vanilla. Sprinkle the flour over the mixture and stir just until blended. Let cool for 15 minutes. Stir in all the chocolate chips and the walnuts (if using).

Transfer the batter to the prepared pan and spread evenly. Bake until a toothpick inserted into the center comes out with a few crumbs attached, 25–30 minutes. Do not overbake. Let cool completely in the pan on a wire rack.

Use the parchment overhang to lift the brownie “cake” out of the pan, then transfer to a cutting board and peel away the parchment. Cut into 9 squares and serve.