

It's almost **mid** December and it's cold outside, so what better way to warm up than by baking something sweet and chocolatey?

Let's practice our cooking vocabulary with this delicious brownie recipe!

What you will need:

- **Measuring cups**
- ½ tablet of dark cooking chocolate
- ¼ cup unsweetened cocoa powder
- 1 cup white **sugar**
- 1 cup **all purpose flour**
- ½ cup **unsalted butter**
- 3 large **eggs** at **room temperature**
- 1 ½ teaspoon vanilla extract
- ¼ teaspoon salt
- A **baking pan** (the last time I made this I used a glass **oven** pan, which worked really well because I have a gas oven where all the heat comes from the bottom, so it really protected my brownie from burning).

Method:

- **Preheat** your oven to 180°C and **grease** your pan with butter, or line it with **baking paper**.
- **Melt** the butter in a **saucepan**, if you really want it to **taste** great, you should brown the butter. To do this, you need to not only melt it, but keep it over the heat until it **bubbles** and browns. So, continue **stirring** the butter after it melts, it will begin to **foam** and make a **crackling** noise, stay close to it, after a while, brown **bits** of butter will begin to **form** at the top. You don't have to do this, but it adds a richness to the brownies.
- Break up the chocolate into squares and place it in a heat **safe bowl**, then add in the butter, stir until the chocolate chips are completely melted and mixed nicely with the butter. Set it aside to cool for about 10 minutes.
- In another bowl, **whisk** together the sugar, cocoa powder and salt, then add the butter and chocolate mixture and vanilla extract.
- Add the eggs, one at a time, whisking between each addition.
- Add in the flour until just combined (don't mix it too much).
- Pour the mixture into your pan and bake for about 30 minutes, or until the centre is just **set**. If you put a **toothpick** in the centre, it should come out clean, with maybe just a bit of the **batter sticking** to it. The baking time for my gas oven is about 25 minutes because it gets very hot, and I don't have a thermostat on it. Either way, you should check on your brownie after 20 minutes as baking times may differ based on the type of pan you use.
- Let it cool before serving.

I used to make this recipe without melting the chocolate with the butter, but it's so much better this way!

I hope you enjoy this brownie, it's a mix of two recipes I found online; you can find the links below.

Just a Taste: Quick and Easy Skillet Brownie

Browned Butter Blondie: The Best Brown Butter Brownies

Glossary

mid middle

measuring cups cups used to verify the quantity of ingredients

all purpose flour de la farine tout usage

sugar du sucre

unsalted butter beurre doux

egg oeuf

unsalted butter not from the refrigerator

unsalted butter a dish used to cook things in the oven

oven four

preheat prechauffer

grease rub the butter into the pan to make it greasy

baking paper papier sulfurisé

melt heat it until it becomes liquid

saucepan a pot

taste le goût

bubbles des bulles

stir mélanger

crackling crépitant

bit a small amount

form become

safe not dangerous

bowl un bol

whisk fouet

set become solid

toothpick un cure dent

batter the mixture you just made, before it becomes a cake

stick to become fixed to something