

My father, Seth, is the master fudge maker. He is famous for knowing when it is soft ball instead of frantically watching the thermometer. I aspire to his knowledge and have a fairly good grasp of the watched pot but thank goodness for my Williams-Sonoma candy thermometer. These brownies from the cookbook topped with Seth's Fudge are mouthwatering morsels of pure chocolate. Cut into small squares, they make a lovely display or a darling little box of treats for someone.

4 squares of Bakers unsweetened chocolate
1 cup (2 sticks) butter, softened
4 eggs, room temperature, beaten
2 cups sugar 1 cup flour 4 teaspoons vanilla

Preheat oven to 325 degrees. Grease and lightly flour 2 8x8 pans or 1 13x9 pan. The single pan will give you a higher brownie...makes great little squares. Another option to greasing and flouring is lining the pan with aluminum foil and greasing that lightly. When you pull it out, the pan is clean and you peel the foil right off before cutting. It provides great "walls" for the fudge to settle on top of the brownies.

Melt chocolate in a saucepan. Add butter and stir to blend. In a mixing bowl, combine eggs, sugar and vanilla. Stir in chocolate mixture, add flour and mix well.

Spread batter in the prepared pans and bake in oven for approx. 40 minutes. Check brownies before baking time...as they pull away from the side of the pan, they are done. Remove from oven immediately and cool slightly.



brownies

2 ½ squares of Bakers unsweetened chocolate
2 cups sugar
¼ tsp. salt
2/3 cup heavy cream
2 tablespoons light corn syrup
2 tablespoons unsalted butter, softened
1 tsp. vanilla

fudge

Chop up the chocolate and combine with sugar, salt, cream and corn syrup in a heavy saucepan. Over very low heat, stir until melted and smooth. Increase heat to med. High and cook, stirring occasionally until you reach soft-ball stage on a candy thermometer. Remove pan from heat, add butter and cool slightly. Add vanilla and start to beat vigorously. Do not let it get too thick but a pouring consistency. Pour over cooled brownies, let set and cut into desired shapes.