

Big Batch of Fudgy, Shiny-Top Brownies in a 9x13 Pan

Cook: 30–32 minutes

A large-batch 9×13-inch pan brownie with shiny crackly tops, ultra-fudgy centers, and deep chocolate flavor from cocoa, melted chocolate, and chocolate chips.

Ingredients

- 1 cup (16 Tbsp; 226g) unsalted butter (sliced into 16 Tbsp-size pieces)
- 4 ounces (113g) semi-sweet chocolate (baking bar) (coarsely chopped)
- 1 and 1/2 cups (300g) granulated sugar
- 1/2 cup (100g) light brown sugar
- 4 large eggs (at room temperature)
- 1 egg yolk (at room temperature)
- 2 Tablespoons (28g/30ml) vegetable oil
- 1 Tablespoon pure vanilla extract
- 1 and 1/4 cups (156g) all-purpose flour (spooned & leveled)
- 1 and 1/4 cups (105g) unsweetened Dutch-process cocoa powder
- 1 teaspoon salt
- 1 and 2/3 cups semi-sweet chocolate chips

Instructions

1. Line a 9×13-inch light-colored metal baking pan with parchment paper, leaving overhang for easy removal.
 2. Melt the butter and chopped semi-sweet baking chocolate together until smooth; keep warm.
 3. With an electric mixer, whip the granulated sugar, brown sugar, 4 eggs, and 1 additional egg yolk until pale, thick, and at ribbon stage.
 4. Mix in the warm melted chocolate-butter mixture, then beat in the vegetable oil and vanilla extract until combined.
 5. Sift together the flour, Dutch-process cocoa powder, and salt; gently fold into the batter until just combined.
 6. Fold in the chocolate chips (and nuts, if using).
 7. Spread the thick batter evenly into the prepared pan.
 8. Bake until a toothpick inserted in the center comes out with moist crumbs (not wet batter), about 30–32 minutes.
 9. Cool completely in the pan, then lift out using the parchment and slice.
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