

Teresa's Sourdough Brownies (revised version large batch)

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(Makes one 13" x 17" pan of brownies)

- **518 grams chocolate chips – semi sweet**
- **282 grams (2.5 sticks) butter**
- **225 grams sugar**
- **11 grams vanilla extract**
- **4.5 eggs or use 2 large and 3 smaller eggs**
- **1 teaspoon baking soda**
- **405 grams starter (up to 450 grams)**

Pre-heat oven to 350F/176C. Melt the chocolate and butter in the microwave for about two minutes. Give it a good stirring until smooth. There will be a moment when the chocolate tries to stiffen but don't let that deter you, stir vigorously until the mixture turns silky. Whip in the vanilla, eggs and baking soda. Add sourdough starter and mix just until it comes together and no more. At this point you can add any additions you prefer, nuts dried fruit, chocolate chips or chunks etc...Pour the batter into a greased 13"x17" baking pan or larger if you have lots of additions.

Bake at 350F/176C for about 20 minutes or longer if you added lots of fruits or nuts etc...Do not open the oven door or move the pan until after the first 20 minutes or your brownies might sink. Check often after the 20 minute point it's critical not to over bake. The brownies are done when a knife or toothpick inserted in the center slides out clean.

When the brownies are removed from the oven they will be puffy but will shrink as they cool. I like to toss some more chocolate chips on top while the brownies are still hot from the oven and smear them around a bit once they've started to melt. They will be much more delicate if served warm so let them cool completely before slicing for tidier pieces.

Hint: if you use a bit less sourdough, your brownies will be chewier and denser if you use more it will be a bit cakier. Choose anywhere between 405-450 grams depending up what you like, denser or cakier.

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