

Revised Sourdough Brownies (Teresa's Sourdough Brownies)

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(Makes one 9 inch pan of brownies)

- **230 grams semi sweet chocolate chips (I use Nestles or Ghirardelli)**
- **113 grams (1 stick) melted salted butter**
- **100 grams white sugar**
- **5 grams vanilla extract**
- **116 grams (2 large) eggs**
- **½ teaspoon baking soda**
- **200 grams sourdough starter at 100% hydration last fed 10-12 hours ago.**

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 9" baking pan or larger if you have lots of additions.

Bake at 350F/176C for 25-30 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 the 200 grams it will be a bit cakier. An average amount would be 175 grams of sourdough. So use anywhere between 160 grams to 200 grams, choose depending up what you like, denser or cakier.

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