

Sourdough Brownies

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(makes a 9" round or an 8"x8" pan)

- **230 grams semi sweet chocolate chips (I use Nestle's or Ghirardelli)**
- **113 grams (1 stick) of salted butter melted**
- **100 grams white sugar**
- **5 grams vanilla extract**
- **116 grams (two large) eggs**
- **½ teaspoon baking soda**
- **200 grams Sourdough starter @ 100% hydration – (allow it to ferment 10-12 hours for easier incorporation, also see comment below).**

Melt the chocolate and butter in the microwave for about two minutes. Give it a good stirring so the chips fall apart and the butter and chocolate meld together. There will be a moment when the chocolate tries to stiffen but don't let that deter you, stir vigorously until the mixture turns smooth.

Stir in sugar, vanilla extract, eggs and soda. Whip all ingredients together.

Add sourdough starter (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, depending on if you like, denser or cakier brownies.

Mix just until the batter comes together and no more. You can use additions like walnuts, dried cranberries, white chocolate chips or chocolate chunks.

Pour the batter into an oiled pan about 9" in diameter.

Bake at 350 Fahrenheit or 176 degrees Celsius for 25 - 30 minutes (you will need to bake longer if you added extras like nuts, more chips etc). Do not open the oven door or move the pan until after the first 20 minutes goes by or your brownies may sink in the middle after cooling. Check often after 20 minutes, it's critical to not overbake. The brownies are done when a knife or toothpick inserted in the center slides out clean.

When the brownies come out of the oven they will be puffed up. They will shrink after they cool. I like to toss some more chocolate chips on top and smear them around a bit once they've started to melt. The longer you let them cool the firmer they get and the easier to cut into tidy pieces.