

# Rye Brownies



12-16 brownies



15 minutes



## INGREDIENTS

- 10½ ounces dark chocolate callets or bar (broken into pieces)
- ¾ cup unsalted butter, cut into small pieces, plus more for greasing the pan
- 1⅓ cups whole grain rye flour
- ½ cup dutch cocoa powder
- ½ teaspoon baking powder
- 1 teaspoon salt
- 1 tablespoon espresso powder
- 1 cup raw sugar
- 1 cup + 2 tablespoons dark brown sugar
- 4 medium eggs
- 1 tablespoon vanilla extract

*Optional:* 1 teaspoon flaky sea salt (e.g. Maldon), for sprinkling on top

## DIRECTIONS

1. Preheat the oven to 355°F/180°C (convection: 320°F/160°C). Butter a 9" x 13" (20 x 30 cm) baking pan and line it with parchment paper.
2. In a heatproof bowl, melt together the butter and chocolate over a pot of water that has been brought to a boil and then removed from the heat. Allow the mixture to rest, occasionally stirring until it has melted completely.
3. In a separate bowl, whisk together the rye flour, cocoa powder, baking powder, and salt.
4. In a third bowl (preferably of a stand mixer), whisk together the sugars, eggs, and vanilla until light and fluffy.
5. Slowly add in the melted chocolate, followed by the dry ingredients from the second bowl. Mix just enough to combine, then pour the contents into the prepared baking pan. Smooth the surface with an icing spatula or a rubber spatula and sprinkle with a teaspoon or so of nice, big flakes of sea salt.
6. Bake for 20–25 minutes, until the brownies are set but with a slight wobble. Leave to cool completely in the pan before cutting into squares.