

black sesame brownies

adapted by Marian Bull from Yossy Arefi's Snacking Bakes with additional adaptations

yield: one 8x8 inch pan

¾ c mild-tasting olive oil
1 ½ c granulated sugar
¾ c Dutch process cocoa powder, sifted if lumpy
¾ t kosher salt
2 t vanilla extract
3 large eggs, cold from the fridge
¾ c all-purpose flour
½ c chopped bittersweet chocolate
½ c semisweet chocolate chips
2 heaping T black sesame butter
flaky sea salt

Position a rack in the center of the oven and preheat to 350°F. Coat an 8x8-inch baking pan with olive oil. Line the pan with a strip of parchment paper that hangs over two of the sides. Oil the parchment paper.

In a large bowl, whisk together the olive oil, sugar, cocoa, fine sea salt, and vanilla. The mixture will seize a bit, but keep whisking until the mixture is well combined and no lumps in the cocoa remain, about 30 seconds. The mixture will be extremely thick. Add the eggs and whisk vigorously until smooth and glossy, about 30 seconds.

Fold in the flour with a spatula and mix until a few streaks of flour remain. Add the chopped chocolates and black sesame butter. Pour the batter into the prepared pan and smooth the top. Sprinkle flaky salt on top.

Bake the brownies until set and slightly firm with a few cracks on top, 33 to 38 minutes.

Let the brownies cool in the pan on a rack, then use the parchment paper to lift the brownies out of the pan and cut into small squares. Store in an airtight container in the fridge or at room temperature under a glass dome.

I've made this recipe without the black sesame butter, substituting chopped peanut butter cups for the semi-sweet chocolate, then thrown in an extra handful of chips for good measure. Trust me, it's equally good.