

Mama's Brownie Pudding

INGREDIENTS:

1/2 pound (2 sticks) unsalted butter, plus extra for buttering the dish
4 extra-large eggs, at room temperature
2 cups sugar
3/4 cup good cocoa powder
1/2 cup all-purpose flour
1-2 tsp. vanilla extract, vanilla-bean extract or seeds scraped from vanilla bean
1-1 1/2 tbsp. Framboise (Raspberry) or Cassis (Black Currant) liqueur, optional
Vanilla ice cream, for serving

DIRECTIONS:

Preheat the oven to 325°F. Lightly butter a 2-quart (9 by 12 by 2-inch) oval baking dish. In a saucepan or microwave, melt the 1/2 pound of butter and set aside to cool.

In the bowl of an electric mixer fitted with the paddle attachment, beat the eggs and sugar on medium-high speed for 5 to 10 minutes, until very thick and pale yellow in color. Sift the cocoa powder and flour together and set aside.

When the egg and sugar mixture is ready, reduce the speed to low and add the vanilla seeds, liqueur, if using, and the cocoa powder and flour mixture. Mix only until combined. Do not overmix. With the mixer still on low, slowly pour in the cooled butter and mix again just until combined.

Pour the brownie mixture into the prepared dish and place it in a larger baking pan. Create a *bain-marie* by adding hot tap water to the larger pan until it comes up halfway up the side of the brownie dish. Gently place in oven and bake for exactly 1 hour. A cake tester inserted 2 inches from the side will come out 3/4 clean. The center will appear very under-baked; this dessert is between a brownie and a pudding.

Place on a wire rack and cool for 20-30 minutes. If using a convection oven, I recommend checking the pan at 22-25 minutes. For a regular oven, bake no longer than 30 minutes.

This recipe is especially decadent when served with good vanilla ice cream.