

# Mount Holyoke Brownies

*adapted from Mrs. Richard G. Gettell's recipe in the [New York Times, October 13, 1961](#)*

*Makes one 8 x 8 pan of brownies*

## **What You'll Need:**

2 ounces unsweetened chocolate

1/2 cup butter

2 large eggs

1 cup granulated sugar

1 teaspoon vanilla extract

1/2 cup flour

## **optional:**

1 cup "chopped nutmeats" (Mrs. Gettell's addition)

1 cup chocolate chips (My addition)

## **What You'll Do:**

1. Preheat the oven to 325 degrees F. (aka, a "slow oven"). Grease an 8 x 8-inch baking pan.
2. Melt the butter and chocolate together in a large heatproof bowl over a double boiler, or in 30-second bursts until melted in a microwave. Stir until blended.
3. In a medium bowl beat the eggs lightly. Add the sugar and vanilla and beat until light.
4. Add the egg-sugar mixture to the large bowl with the butter and chocolate and stir to combine.
5. Fold in the flour in two additions. Mix in the "nutmeats" or chocolate chips, or both if you're really going for it.
6. Pour the batter into the prepared pan and bake for 30 to 35 minutes or until a toothpick comes out clean. Mrs. Gettell recommends cutting the brownies into 2-inch squares while still warm. My family tend to dig into the warm brownies with a spoon. Something both Mrs. Gettell, Mary Lyon and "Gracious Living" frown upon.

From Marissa Rothkopf Bates, *The Secret Life of Cookies*  
Marissarothkopf.substack.com