

Kitchen Korner

Recipes That Are Guaranteed To Provide Top-Notch Results

(NAPSA)—Satisfaction guaranteed. That consumer promise is commonplace in furniture stores and auto repair shops—even restaurants—to make sure that the customer gets what he or she wants. And now even home chefs have someone standing behind their work, making sure the baked goods that come out of their ovens are as terrifically tasty as they were meant to be.

This unprecedented guarantee comes from King Arthur Flour, which has developed a select group of 35 surefire recipes—each of them a basic American favorite—that have been tested and retested in the company's kitchens.

Here's how the guarantee works: If someone bakes one of the 35 recipes, following the directions and ingredients exactly, and does not feel the recipe meets the description given, King Arthur Flour will give him or her a \$5 gift card good toward any purchase on their Web site.

That Web site—www.kingarthurfour.com—offers a number of special features, including a personal online recipe box where bakers can store their favorites. The King Arthur Flour Web site has also initiated live online chat where you can ask a question and get an immediate response from an experienced baker.

As an example of a recipe that's guaranteed, consider the following confection. These brownies combine a fudge brownie's ultramoist texture with a subtle cakelike rise, for the best of both worlds.



A new collection of recipes comes with a guarantee that they'll be as delicious as described.

Fudge Brownies

Prep time: 12 minutes

Baking time: 30 minutes

- 1 cup (2 sticks, 8 ounces) unsalted butter**
- 2¼ cups (15¼ oz.) sugar**
- 1¼ cups (3¼ oz.) Dutch-process cocoa**
- 1 tsp. salt**
- 1 tsp. baking powder**
- 1 tsp. espresso powder (optional)**
- 1 Tbsp. vanilla extract**
- 4 large eggs**
- 1½ cups (6¼ oz.) King Arthur Unbleached All-Purpose Flour**
- 2 cups (12 oz.) chocolate chunks or chips**

Preheat the oven to 350°F. Lightly grease a 9" x 13" pan.

Melt the butter, then add the

sugar and stir to combine. Return the mixture to the heat (or microwave) briefly, just until it's hot (about 110°F to 120°F), but not bubbling; it'll become shiny looking as you stir it. Transfer the sugar mixture to a medium-sized mixing bowl. Stir in the cocoa, salt, baking powder, espresso powder and vanilla.

Whisk in the eggs, stirring until smooth. Add the flour and chips, again stirring until smooth. Spoon the batter into the prepared pan.

Bake the brownies for about 30 minutes, until a cake tester inserted into the center comes out clean or with just a few moist crumbs clinging to it. Remove them from the oven and cool on a rack before cutting and serving.

Yield: 24 brownies.