THE WAY THE COOKIE CRUMBLES

Tahini-Swirled Brownies (rewritten and doubled, but not changed from Milk Street)

8 tablespoons (1 stick) butter
8 ounces bittersweet chocolate, chopped
6 tablespoons (32 grams) cocoa
6 eggs
2¼ cups (446 grams) granulated sugar
2 tablespoons vanilla
2 teaspoons salt
1½ cups (360 grams) tahini
⅔ cup (94 grams) all-purpose flour

1. Adjust an oven rack to the middle position and heat the oven to 350 degrees. Spray 9-by-13-inch pan with cooking spray.

2. In a medium saucepan over medium heat, melt the butter. Remove the pan from the heat, add the chocolate and cocoa, and stir until melted and smooth.

3. In a large mixing bowl, whisk the eggs with the sugar, vanilla, and salt until slightly thickened, about 1 minute. Whisk in the tahini. Add the flour; use a rubber spatula to stir until just combined. Measure out 1 cup of this mixture; set aside. Add the melted chocolate and butter to the remaining egg/tahini mixture and stir to combine.

4. Scrape the batter into the prepared pan and spread evenly. Dollop the reserved tahini mixture over the chocolate mixture; drag a sharp knife through the dollops to create swirls.

5. Transfer the pan to the oven and bake until the edges are set and the center appears slightly moist, about 40 minutes. Cool to room temperature before serving.