Black Sesame Olive Oil Brownies

Adapted from Yossy Arefi's [Snacking Bakes](#)

Makes one 8x8-inch pan

3/4 cup (143g) mild-tasting olive oil
1 1/2 cups (300g) granulated sugar
3/4 cup (68g) Dutch process cocoa powder, sifted if lumpy
3/4 teaspoons fine sea salt
2 teaspoons vanilla extract
3 large eggs, cold from the fridge
3/4 cup (96g) all-purpose flour
1/2 cup (85g) chopped bittersweet chocolate
1/2 cup (85g) chopped semisweet chocolate
2 heaping tablespoons black sesame butter or black sesame paste
A handful of cacao nibs
Flaky sea salt
Unsweetened, untoasted coconut flakes (optional)

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

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, reserving a few tablespoons to sprinkle on the top.

Pour the batter into the prepared pan and smooth the top. Spoon small globs of the black sesame butter/paste over the batter. Sprinkle the reserved chocolate, then the cacao nibs, then a big pinch of flaky salt on top. Add a generous handful of coconut, if you like. By now you will get the sense that you can basically put anything you want on these brownies, and you'll be right.

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.