

Perfect Brownies

Chocolate heaven in rectangle shapes

- Servings - 12 large brownies
- Prep time - 10 minutes
- Bake time - 20 minutes

Ingredients

- 1 cup melted butter (2 sticks; you could use vegetable oil here, but come on. Brownies are supposed to be unhealthy.)
- 1 cup white sugar
- 1 cup brown sugar
- 2 teaspoons vanilla extract
- 4 eggs
- 1 cup flour
- 3/4 cup cocoa (the better quality you use, the better these will be!)
- 1/2 teaspoon baking powder (different than baking soda!!)
- 1/2 teaspoon salt
- 1 cup chocolate chips or nuts (optional)

Protocol

1. Preheat your oven to 350F. Grease your baking pan well to make sure the brownies don't stick.
2. In a large bowl, mix the sugars, vanilla, and butter. Beat in your eggs and make sure everything is mixed evenly.
3. In a separate bowl, combine the flour, cocoa, baking powder, and salt.
4. Gradually stir the dry mixture into the egg mixture, stirring thoroughly after each addition. Stir in any extras after everything is combined.
5. Pour into your greased baking dish and bake for 20-25 minutes or until a toothpick comes out clean when inserted.
6. Cut into (large) brownies and enjoy warm with a cold glass of milk!

-D&E