

BROWNIES

Makes 12 bars

EQUIPMENT:

Standing mixer with paddle attachment
Small pot
Medium mixing bowl
Spatula
Measuring cups & spoons
9"x9" baking dish

INGREDIENTS:

1 c Unsalted butter
2 ½ c Granulated sugar
1 c Cocoa
4 Whole large eggs
1 tbsp Vanilla extract
1 1/8 c All-purpose flour
¾ tsp Baking powder
½ tsp Salt

STEPS:

1. Pre-heat oven to 350°
2. Melt butter in a pot over medium heat.
3. Meanwhile, add the granulated sugar and cocoa powder to a mixing bowl. Place on low speed for 1 minute until combined.
4. Pour in the melted butter and mix until smooth for approximately 30 seconds.
5. Slowly add the eggs and vanilla and mix for 1 minute until completely smooth.
6. In another bowl, whisk together the flour, baking powder and salt until combined.
7. Add the flour mixture to the mixer in 2 parts ensuring it all gets incorporated.
8. Scrape the bottom of the mixing bowl and paddle and mix for 30 more seconds until smooth.
9. Pour batter into a lightly sprayed 9x9 baking dish and make sure to spread the batter evenly.
10. Place in the oven at 350° for approximately 20-25 minutes or until it is no longer shiny on the top and starts to pull away from the sides of the baking dish.
11. Let cool at room temperature before cutting. Store in an air-tight container and enjoy!