

Fudgy Brownies



Prep: 15 minutes

Cook: 30 minutes

Serves: (24) 2-in squares

12 ounces (3 sticks) butter
1 cup cocoa powder
2 3/4 cup white sugar
5 large eggs
2 teaspoons vanilla extract
1 2/3 cups all-purpose flour

Optional

For a bit of texture, flavor, and protein add a cup of chopped nuts to the batter.

1. Preheat oven to 325°.
2. Butter a 13"x 9" baking dish and set aside.
3. In a medium saucepan melt butter over medium heat.
Remove from heat.
4. Blend (with a whisk if you have one) cocoa powder and sugar until smooth. Let mixture cool until pan is no longer hot to the touch.
5. Blend in eggs one at a time until smooth and fully incorporated; add vanilla and whisk.
6. Stir until there are no more lumps.
7. Pour into pan and smooth out the top.
8. Bake in center of the oven until toothpick inserted in the middle comes out with a few crumbs clinging to it but not gooey.
9. Allow to cool and cut into 2-inch squares.



Chef's Notes: These are the easiest and yummiest brownies and they keep well in an airtight container in the refrigerator for up to one week. Of course, they are delicious with ice cream or for an elegant dessert served with some fresh berries and whipped cream.