

Dark Chocolate Brownies

Ingredients

1/2 c Vegetable Oil
1 c Sugar
6 T Cocoa Powder
2 Eggs
1/2 t Salt
1/2 t Vanilla Extract
3/4 c Flour (plus 2 tablespoons)
1 c Dark Chocolate Chips

Instructions

1.Preheat oven to 350°F. Line a 8—8-inch pan with parchment and spray with nonstick cooking spray.

2.Add oil, sugar, and cocoa to a large bowl. Stir until smooth. Stir in eggs, salt, and vanilla. Slowly stir in flour, then stir in chocolate chips. Spread batter in prepared pan.

3.Bake for 35 minutes, or until a toothpick comes out 2-inches from the side with just a few crumbs. Cool before slicing into bars. Store in an airtight container for up to 3 days or freeze for up to 2 months.