# Double Chocolate Brownies

## Ingredients

6 T Butter
1/4 c Cocoa Powder
3/4 c Flour
1/4 t Baking Powder
1/4 t Salt
2  Eggs
1 c Sugar
2 t Vanilla Extract
6 oz Semi-Sweet Chocolate

## Instructions

1.Preheat oven to 350 degrees. Spray 8-inch square baking dish with vegetable spray, set aside.
2.Melt together butter, chocolate, and cocoa in a heatproof bowl set over a pan of simmering water. Remove from heat. Stir until smooth; let cool slightly.
3.Whisk together flour, baking powder and salt in a medium bowl; set aside. Put eggs, sugar, and vanilla into the bowl of an electric mixer fitted with the whisk attachment. Beat until pale, about 4 minutes. Beat in chocolate mixture. Add flour mixture; beat until just combined, scraping down sides of bowl as needed.
4.Transfer batter to prepared pan, and smooth top. Bake until a cake tester inserted into brownie between edge and center comes out with a few

# Double Chocolate Brownies

crumbs, 30 to 35 minutes. (Do not overbake.) Let cool 15 minutes. Brownies can be stored in an airtight container at room temperature up to 3 days.