

Double Chocolate Brownies

Ingredients

6 T Butter
6 oz Semisweet Chocolate
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

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

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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.