

Chewy Condensed Milk Brownies

Ingredients

■ 14 ounces sweetened condensed milk (14oz usually = 1 small can)

¼ cup unsalted butter, softened

¾ cup granulated sugar

2 teaspoons vanilla extract

2 large eggs

½ cup all-purpose flour

½ cup unsweetened cocoa powder (I used dark)

¼ teaspoon salt

1 cup chocolate chips (dark or semi-sweet)

1 pinch sea salt on top (optional)

Instructions

1) Preheat your oven to 350°F and line a 9x9-inch square pan with parchment paper.

2) In a large mixing bowl, use a hand mixer on high to cream together sweetened condensed milk, butter, and sugar until thick and smooth (about 3-5 minutes).

3) Add the eggs and vanilla extract and mix again on high to combine.

4) Next, add the flour, cocoa powder, and salt and mix again until there are no visible clumps.

5) Transfer batter to your lined pan and pour chocolate chips on top.

6) Bake for 35-45 minutes. Give the pan a little shake. You'll know they are ready when the center wobbles, but the edges are set. Make sure to allow them to cool completely before slicing and peeling away from parchment paper. Sprinkle on a pinch of salt (optional).