**TOP TIPS FOR THE BEST BROWNIE RECIPE**

* If you don’t have an eight by eight inch pan for your brownies just use foil to create one or two walls for a smaller baking dish. Line with parchment and you’ll be good to go!
* Measure your flour correctly! Adding too much flour to your brownies will take a way from that nice fudge-like texture. The best, and easiest way to measure flour is by using a scale. If you don’t have one then fluff your flour with a spoon, sprinkle it into your measuring cup, and use a knife to level it off.
* Don’t over-bake your brownies. Unlike cake layers brownies will not have springy center and a skewer inserted into the center will not come out clean. Your brownies are done when the center is set and you see the top just begin to crack.
* Add toasted nuts, crushed candy cane, toffee, or even candy like M&Ms to your brownies for a bit of crunch and flavor.