

Arya's Ultimate Brownie Recipe

Ingredients:

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| <input type="checkbox"/> 10 tablespoons Butter or Margarine | <input type="checkbox"/> ½ teaspoon Vanilla Extract |
| <input type="checkbox"/> 1 ¼ cups Sugar | <input type="checkbox"/> 2 Large Eggs |
| <input type="checkbox"/> ¾ cup Cocoa Powder (plus extra for dusting) | <input type="checkbox"/> ½ cup Flour |

Oven Temperature: 325°F

Bake Time: 20 to 25 minutes

Makes: 12 to 16 brownies

Directions:

1. Preheat oven to 325°F. Light grease an 8x8 pan with butter or margarine, and dust lightly with extra cocoa powder.
2. Fill a saucepan halfway with water and allow to boil.
3. While the water is boiling, combine butter, cocoa powder, and sugar in a large heat proof bowl.
4. Once the water is boiling, turn heat to low and place heatproof bowl over the saucepan.
5. Mix the butter, cocoa powder, and sugar until they combine to become a smooth thick, smooth consistency. Mix in vanilla extract.
6. Remove heatproof bowl from over the heat and turn off the stove.
7. To the cocoa mixture, add one egg at a time, mixing until well combined and batter is shiny.
8. Add flour, little by little, gently mixing after each addition.
9. **[Most important step, for perfectly chewy brownies]** Vigorously mix the batter with a wooden spoon for 40 to 50 strokes, or 1 minute with a mixer.
10. Pour batter into pan and bake for 20 to 25 minutes, or until a toothpick test gives you slightly moist batter.

Enjoy! 😊