## **Brownies**



Prep Time: 30 min Cook Time: 20 min

## **Instructions**

1.

Preheat oven to 350°F (177°C) and grease a 9-by-13 inch glass baking pan with cooking spray.

2.

Place chocolate in a large glass mixing bowl and melt in the microwave or over a saucepan of boiling water.

3.

Add butter to melted chocolate and mix until combined, then mix in sugar, salt, and vanilla.

4.

Add eggs one at a time, mixing until fully incorporated.

**5**.

Mix in flour.

## **Ingredients**

**3/4 Cups** (1 1/2 Sticks)

Butter

4 Ounces

**Unsweetened Chocolate** 

1 & 3/4 Cups

Sugar

1/2 Tsp

Salt

2 Tsp

Vanilla Extract

3 Large Eggs

2 Tsp

Vanilla Extract

1 & 3/4 Cups

All Purpose Flour

## 6.

Pour batter into prepared baking pan and bake for 25–30 minutes. Let cool slightly, then cut into 16 pieces. Store leftovers in the refrigerator for up to a week, or in the freezer for several months.

