

Brooke's Best Bombshell Brownies



These brownies are the bomb! I've found the perfect combination of ingredients to make the fudgiest brownies yet... Enjoy!

Prep: 15 mins

Cook: 35 mins

Total: 50 mins

Servings: 24

Yield: 24 servings



Ingredients

1 cup butter, melted

3 cups white sugar

1 tablespoon vanilla extract

4 eggs

1 ½ cups all-purpose flour

1 cup unsweetened cocoa powder

1 teaspoon salt

1 cup semisweet chocolate chips

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 baking dish.

Step 2

Combine the melted butter, sugar, and vanilla in a large bowl. Beat in the eggs, one at a time, mixing well after each, until thoroughly blended.

Step 3

Sift the flour, cocoa powder, and salt in a bowl. Gradually stir flour mixture into the egg mixture until blended. Stir in the chocolate morsels. Spread the batter evenly into the prepared baking dish.

Step 4

Bake in preheated oven until an inserted toothpick comes out clean, 35 to 40 minutes. Remove, and cool pan on wire rack before cutting.

Nutrition Facts

Per Serving:

248 calories; protein 2.9g 6% DV; carbohydrates 37.5g 12% DV; fat 11.2g 17% DV; cholesterol 51.3mg 17% DV; sodium 164.8mg 7% DV.