

EXTRA THICK AND FUDGY HOMEMADE BROWNIES

Keepers ✓



PRINT

Serves: **9 large brownies**

Ingredients:

- 1 cup butter (2 sticks)
- 2 cups sugar
- 4 eggs
- 2 teaspoons vanilla extract ✓
- 1/4 teaspoon coffee flavored extract (optional) ✓
- 2/3 cup unsweetened natural cocoa powder ○
- 1 cup all purpose flour ✓
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder ✓
- 1/2 cup semisweet chocolate chips ○

Directions:

Preheat the oven to 350 degrees. Prepare a 9 by 9 inch baking pan by spraying with nonstick spray, and then lining with parchment paper leaving excess hanging over two sides of the pan.

Melt butter in a medium saucepan on the stovetop. Stir in sugar, and remove from the heat.

Allow the butter to cool slightly and then add eggs, vanilla extract and coffee extract (optional).

In a separate bowl, mix cocoa powder, flour, salt, baking powder and chocolate chips together. Add the dry ingredients to the butter, sugar, and eggs in the saucepan, and mix together. Do not overmix. When there are still a few small lumps of unmixed flour and cocoa powder visible, stop mixing.

Pour the batter into the prepared baking pan and bake for ~~28-33~~ minutes, or until a toothpick inserted an inch away from the center comes out clean.

45 mins → thinking it should be longer

Allow the brownies to cool completely, and then lift them out of the pan using the parchment paper. Cut into bars.

~ 30-40 mins