

CLASSIC BROWNIES



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Is there anything better than a warm brownie, fresh out of the oven? This classic brownie recipe is simple yet decadent!

Ingredients

- ½ cup (125 mL) unsalted butter
- ½ cup (125 mL) granulated sugar
- ½ cup (125 mL) brown sugar
- ½ cup (125 mL) cocoa powder
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- ¼ tsp (1.25 mL) salt
- ½ cup (125 mL) all-purpose flour
- ¾ cup (180 mL) semi-sweet chocolate chips or 2 oz of chopped chocolate
- 1 tbsp (15 mL) coarse sea salt (optional)

Preparation

1. Preheat oven to 350°F (180°C).

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2. Spray an 8 x 8-inch baking pan with non-stick cooking spray. Line your baking pan with parchment paper, leaving an overhang on the sides and spray again; set aside.
3. In a large microwave safe bowl, melt the butter fully. Add both sugars and whisk for a couple of minutes, until fully blended and smooth.
4. Add the cocoa powder and whisk again until fully incorporated.
5. Whisk in the eggs, vanilla extract and salt; stir until smooth.
6. Add the flour and stir using a rubber spatula, just until moist.
7. Gently fold in the chocolate chips or chopped chocolate.
8. Pour the batter into the prepared pan, smoothing the surface evenly, and top with a few extra chocolate chips and coarse sea salt.
9. Bake for 18 minutes for a fudgy brownie, or slightly longer for a cakier brownie.
10. Remove from oven and let cool for 15 minutes before transferring to a rack.
11. The brownies will keep at room temperature in an airtight container for three to four days. You can also store them in the fridge for a few more days.