

Chocolate-Chip Brownies

Lining the pan isn't busywork; it makes it easy to remove the brownies.

INGREDIENTS

8 tablespoon(s) (1 stick)	unsalted butter (cut into pieces, plus more for pan)
1 cup(s)	all-purpose flour (spooned and leveled)
1/4 cup(s)	unsweetened cocoa powder
1/2 teaspoon(s)	baking powder
1/2 teaspoon(s)	salt
1 cup(s)	semisweet chocolate chips
8 ounce(s)	semisweet or bittersweet chocolate (chopped)
1 1/4 cup(s)	sugar
3 large	eggs

DIRECTIONS

1) Preheat oven to 350 degrees F. Brush a 9-inch square baking pan with butter. Line bottom and two sides with a strip of parchment paper, leaving a 2-inch overhang on the two sides. Butter paper, and set pan aside. In a small bowl, whisk flour, cocoa, baking powder, and salt; set aside.

2) Place butter and chocolate in a large heat-proof bowl set over (not in) a saucepan of gently simmering water. Heat, stirring occasionally, until smooth, 2 to 3 minutes; remove bowl from pan. Add sugar; mix to combine. Add eggs, and mix to combine. Add flour mixture; mix just until moistened (do not overmix). Add chocolate chips. Transfer batter to prepared pan; smooth top.



COOKING INFO

Serves	16
Yield	16
Prep Time	15 mins
Cook Time	-
Total Time	3 hrs
Oven Temp	350

NUTRITIONAL INFORMATION

Calories	-
Total Fat	-
Saturated Fat	-
Cholesterol	-
Sodium	-
Total Carbohydrate	-
Dietary Fiber	-
Sugars	-
Protein	-
Calcium	-

