



Chocolate Brownies

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Ingredients

4 oz. Ghirardelli Semi-Sweet chocolate chips
4 oz. Butter (cut into pieces)
1 cup Brown Sugar
1 teaspoon Vanilla Extract
2 Eggs
 $\frac{3}{4}$ cup All-Purpose Flour
2 tablespoons All-Purpose Flour
 $\frac{1}{4}$ teaspoon Baking Powder
 $\frac{1}{2}$ teaspoon Salt
4 oz. Ghirardelli Semi-Sweet chocolate chips

Method

Turn on the oven and set it to 350. Butter and flour an 8 inch square baking pan.

Take the first 4 oz. of chocolate chip and the butter and melt them together over a double boiler. Stirring until smooth. Allow to cool to room temp.

Stir the brown sugar and vanilla into the chocolate mixture, stirring to incorporate. Add the eggs and mix well.

Sift both of the flours, baking powder, & salt together and fold into the chocolate mixture. Fold until incorporated. Do not over mix.

Stir in the other 4 oz. of chocolate chips and pour into the prepared baking dish.

Bake for 25 to 30 minutes.