



Decadent Brownies

Prepared by Stacey Borgmann in our indoor kitchen at Kallion Ranch 50' model.

This is one of the easiest homemade brownie recipes where you control the ingredients. Nothing fake about the amazing chocolate flavor that makes these so delicious and decadent.

Serves

6 - 8

Prep Time

15m

Cook Time

30m

Difficulty

Easy

Ingredients:

8 oz semi-sweet chocolate
 ½ C butter
 1 C granulated sugar
 ½ C brown sugar
 3 eggs
 ½ tsp salt

1 tsp vanilla
 ½ C all-purpose flour
 ¼ C cocoa powder

Directions:

Preheat oven to 350°. In a small bowl, melt chocolate and butter together in the microwave, careful not to burn the chocolate, and set aside.

In a large bowl, add both sugars with the eggs and mix well. Add the salt and vanilla then add the butter and chocolate mixtures and stir well. Sift the flour and cocoa powder into the egg/sugar/chocolate mixture and gently fold until evenly mixed.

Pour into a square 9x9 pan lined with parchment paper and sprayed with cooking spray. Place in the oven for 30 minutes. Cool and serve.