



Easy Fudge Brownies

$\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) butter

1 $\frac{1}{2}$ cups sugar

$\frac{3}{4}$ cup unsweetened cocoa powder

3 eggs

2 teaspoons vanilla

1 $\frac{1}{2}$ cups flour

Pinch of salt

1 cup semi-sweet chocolate chips

Preheat oven to 350 degrees. Line the bottom of a 9 x 13 inch pan with aluminum foil and butter foil, set aside. Put the butter in a glass bowl and microwave on high for 1 minute, or until melted. Carefully remove bowl from microwave and whisk in the cocoa powder. Add the sugar and whisk until blended. Cool mixture for 2 minutes, then add eggs and vanilla. Whisk until smooth. Add salt and flour and stir until just combined. Do not over mix. Stir in chocolate chips. Pour into prepared pan and bake for 20 minutes, or until a toothpick inserted 1 inch from the edge comes out clean. Remove from oven and place on a cooling rack to cool for at least 15 minutes. Using the ends of the foil, lift the brownies out of the pan and place on a cutting board. Cut into squares and serve.

Tip: For perfectly cut brownies, always use a plastic knife.