

Chewy Cocoa Brownies

1 $\frac{1}{3}$ cup flour

$\frac{3}{4}$ cup baking Cocoa

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{4}$ teaspoon salt

1 $\frac{2}{3}$ cup granulated sugar

1 $\frac{1}{2}$ sticks of butter, melted

2 Tablespoons water

2 eggs

2 teaspoons vanilla

1. Preheat the oven to 350 degrees, line bottom of a 9x13 inch pan with parchment paper. Spray sides with cooking spray.
2. In a medium size bowl combine flour, cocoa, baking powder and salt
3. In a large bowl combine and stir together sugar, butter, and water.
4. Add eggs to a large bowl one at a time stirring completely to combine. Stir in vanilla.
5. Add flour mixture to a large bowl and stir together using a rubber spatula until smooth.
6. Spread evenly into the prepared pan.
7. Bake for 18 to 25 minutes or until a toothpick inserted in the center comes out clean.
8. Allow to cool completely before trying to cut.