

# Fudgy Chocolate Brownies

8 ounces dark chocolate baking bar

I recommend at least 60% cacao

14 Tablespoons of butter

1 cup AP flour

1 1/2 cup white sugar

Give the sugar a few spins in a food processor

4 eggs-slightly beaten

1 teaspoon vanilla extract

Preheat oven to 350 degrees F

Grease 8 x 8 pan for thick brownies or 9 x 13 for thinner brownies

In a medium saucepan melt chocolate and butter over lowest heat.

I put my sugar in a food processor and grind it for about 30 seconds. It's a trick I learned while making the 2 dozen different brownie recipes I've tried!

Once chocolate and butter are melted remove from heat and whisk in sugar until well incorporated.

Stir in flour, mix well. Stir in beaten eggs, add vanilla.

Pour into prepared pan.

Bake for 35-55 minutes or until inserted toothpick or knife comes out clean. Baking time will depend on the use of 8 x8 pan for thick brownies or 9 x 13

pan for thin brownies.