

HEAVENLY BROWNIES

(recipe from [King Arthur Flour](#))

1 cup butter
2 1/4 cup sugar
1 1/4 cup dutch-process cocoa
1/2 tsp. salt (increase to 1 tsp if you use unsalted butter)
1 tsp. baking powder
1 Tbs. vanilla
4 large eggs
1 1/2 cups flour
2 cups chocolate chips

Preheat the oven to 350 degrees. Lightly grease 9x13 pan.

In a medium bowl, or in a saucepan set over low heat, melt the butter, then add the sugar and stir to combine. Return the mixture to the heat (or microwave) briefly, just till it's hot, but not bubbling; it'll become shiny looking as you stir it. Heating the butter and sugar a second time will dissolve more of the sugar, which will yield a shiny top crust on you brownies. Transfer the mixture to a mixing bowl.

Stir in the cocoa, salt, baking powder and vanilla. Add the eggs, beating till smooth; then add the flour and chocolate chips, beating till well combined. Spoon the batter into the prepared pan.

Bake the brownies for 28-30 minutes, until a cake tester inserted into the center comes out dry. The brownies should feel set both on the edges, and in the center. Remove them from the oven, and after 5 minutes loosen the edges with a table knife; this helps the brownies from sinking in the center as they cool. Cool completely before cutting and serving.

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