

So-Good Brownies

Borrowed from The Southern Living SEC Tailgating Cookbook

Makes 16 2 inch square brownies

4 (1 oz.) unsweetened chocolate baking squares

$\frac{3}{4}$ cup butter

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

$\frac{1}{2}$ cup firmly packed brown sugar

3 large eggs

1 cup all-purpose flour

1 tsp vanilla

$\frac{1}{8}$ tsp salt

Preheat oven to 350°. Line bottom and sides of an 8 inch pan with aluminum foil, allowing 2 to 3 inches to extend over side; lightly grease foil.

Microwave chocolate squares and butter in a large microwave-safe bowl at HIGH 1 $\frac{1}{2}$ to 2 minutes or until melted and smooth, stirring at 30 second intervals. Whisk, in granulated and brown sugars. Add eggs, 1 at a time, whisking just until blended after each addition. Whisk in flour, vanilla, and salt.

Pour mixture into prepared pan.

Bake at 350° for 40 to 44 minutes or until a wooden pick inserted comes out with a few moist crumbs. Let cool completely on a wire rack. Lift brownies from pan, using foil sides as handles. Gently remove foil, and cut brownies into 16 squares.

From Cup-A Cup-A @ www.cup-a.blogspot.com