

Everyday Brownies

1 1/4 sticks (10 tablespoons) Unsalted Butter
1 3/4 cups packed light brown sugar
3/4 cup unsweetened cocoa powder, sifted
1 cup all-purpose flour
1 teaspoon baking soda
Pinch salt
4 eggs
1 teaspoon vanilla extract
About 6 ounces milk chocolate, chopped into small nuggety chunks (or 1 cup chips)

Directions

Butter a 13 x 9 x 2 inches
Preheat the oven to 375 degrees F.

In small bowl whisk together the cocoa powder, flour, baking soda and pinch of salt, set aside.

Melt the butter over a gentle heat in a medium-sized saucepan. Keeping over a low heat add sugar and stir until blended. Add dry ingredients, stir until combined then remove from heat.

In a small bowl whisk the eggs with the vanilla extract and then mix into the flour mixture. Stir in the chopped chocolate and quickly pour and scrape into a prepared pan, spreading the mixture with a spatula. Cook in the preheated oven for about 20 to 25 minutes. It will look set, dark and dry on top, but when you feel the surface, you will sense it is still wibbly underneath and a cake tester will come out gungy. This is desirable.

Let cool slightly.