

## Best Damm Brownies

### Ingredient

- 1 cup + 2 tbsp Flour
  - ½ cup Butter
  - ¾ cup White Sugar
  - ¼ light Brown Sugar
  - 3 large Eggs
  - 2 tbsp Cocoa Powder
  - ¼ Sea Salt
  - 8 oz coarsely chopped Semi-Sweet Chocolate
  - 1 tbsp Pure Vanilla Extract
  - 1 cup Chocolate Chips
- ❖ Add any additions your little sweet tooth is craving, it's really hard to mess these brownies up. But if you do, let us know... We'll keep your ID anonymous, promise, lol...

This is one of many late-night experiments or what I like to call culinary adventures before the internet, lol. I'm an introvert, I tend to have a lot of these adventures with or without internet...

Any hoot, these are some pretty damn good brownies if I may say so myself. And I'm pretty picky about my sweets.

### Directions

Preheat oven to 350°F

In a small saucepan on med-low heat melt butter and semi-sweet chocolate chunks, whisking continuously making sure not to burn it. Do Not Let Boil.

Once butter and chocolate is completely combined, take off of heat, place in a medium size bowl and set aside to cool.

In another medium size bowl, whisk together flour, cocoa powder, salt, and white sugar well.

Once butter/chocolate mixture has cooled, beat in brown sugars and egg 1 at a time. Mix well.

In a medium speed, beat flour mixture into butter/chocolate mixture a little at a time till all of the flour mixture is add and blended very well making a complete brownie batter.

Fold chocolate chips into batter.

Lightly grease a 9x9 baking pan. (I prefer my 9x9 Pyrex glass baking dish.)

Add brownie batter to 9x9 baking dish.

Cook in oven for 25-30 minutes, or till toothpick comes out clean when stuck in the center.

Remove from oven and let cool... If you can wait that long, lol. I usually don't, lol.