

Chocolate Brownies

Ingredients

- 1 cup butter, melted
- 3 cups white sugar
- 1 tablespoon vanilla extract
- 4 eggs
- 1 ½ cups all-purpose flour
- 1 cup unsweetened cocoa powder
- 1 teaspoon salt
- 1 cup semisweet chocolate chips

Directions

Instructions Checklist

- **Step 1**
Preheat oven to 350 degrees F. Lightly grease a 9x13 baking dish.
- **Step 2**
Melt butter. Combine the melted butter, sugar, and vanilla in a large bowl. Beat in the eggs, one at a time, mixing well after each, until thoroughly blended.
- **Step 3**
Sift the flour, cocoa powder, and salt in a bowl. Gradually stir flour mixture into the egg mixture until blended. If adding nuts or chocolate chips, stir in. Spread the batter evenly into the prepared baking dish.
- **Step 4**
Bake in preheated oven until an inserted toothpick comes out clean, 35 to 40 minutes. Remove, and cool pan on wire rack before cutting.

- Butter or margarine
- sugar
- vanilla extract
- eggs
- flour
- cocoa powder
- Salt

Optional

Walnuts or pecans

chocolate chips