

Deserts

Brownies

INGREDIENTS

- 16 tablespoons unsalted Land of Lakes Butter.....○
- 8 ounces Bittersweet Chocolate, cut into ¼ inch squares.....○
- 1 cup Sugar.....○
- 1 cup packed Dark Brown Sugar.....○
- 4 Large Eggs.....○
- 2 teaspoons Pure Vanilla Extract.....○
- 1 cup Bread Flour.....○
- ½ teaspoon Salt.....○
- 1 cup chopped Nuts; Walnut or Pecan (optional).....○

PREPARATION

- Preheat oven to 350°. Grease 9x13-inch baking pan with Butter and line with parchment paper; grease paper. Set pan aside.
- Pour enough water into a 4-quart sauce pan that it reaches a depth of 1 inch. Bring to a boil; reduce heat to low. Combine Butter and Chocolate in a medium bowl; set bowl over saucepan. Cook, stirring, until melted and smooth, about 5 minutes. Remove from heat; set aside.
- Whisk together Eggs in a large bowl. Add Sugar, Brown Sugar, Vanilla, and Salt; whisk to combine. Stir in Chocolate mixture; fold in Flour. Pour batter into prepared pan; spread evenly. Bake until a toothpick inserted into center comes out clean, 30 to 35 minutes. Let cool on a rack; Cut and serve.

MAKES 24 Brownies.