Cooking at the Cottage

502.893.6700 • 3739 Lexington Rd. Louisville, Ky 40207 • www.cookingatthecottage.com • M - F 10 - 6, Sat 10 - 5

Classic Cocoa Brownies

Makes 9 brownies

We love how simple these brownies are to make! Simply whisk the eggs with the vanilla, add the sugars to melted butter, mix the cocoa powder with the flour and salt, fold the dry ingredients into the wet, and bake - it couldn't be easier for a homemade delight. The brownies are chewy, ultra-chocolate-y and easily satisfy any sweet craving.

Ingredients:

3 large eggs
1 teaspoon vanilla extract
1 cup brown sugar
1/2 cup cane sugar
8 ounces butter, melted
1 cup cocoa powder, sifted
1/2 cup flour, sifted
1/2 teaspoon salt
Parchment paper for lining

Directions:

1. Prepare a 9x9" baking pan by lining it with parchment paper.

2. Preheat the oven to 350 degrees F.

3. In a large bowl, whisk the eggs until fluffy. Stir in the vanilla.

4. Melt the butter in a microwave -afe bowl, then whisk both the brown sugar and cane sugar into the melted butter.

5. In a separate bowl, mix together the cocoa powder, flour, and salt; stir until evenly distributed.

5. Fold the dry ingredients into the wet ingredients, mixing until just combined.

6. Bake for 30-35 minutes.

7. Cool before cutting and enjoying!