

Fudgy Brownies

Ingredients

- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa
- 1/4 tsp salt
- 1/3 cup butter
- 2 ozs dark chocolate, chopped
- 1 cup sugar
- 1/4 cup milk
- 1 tsp vanilla extract
- 2 large egg yolks
- 1 large egg

Summary

Yield: 16

Source: Priscilla Warnke

Prep Time: 15 minutes

Category: Desserts

Instructions

Oven: 350 degrees

Rating: unknown

Serves: 16 pieces

Lightly spoon flour into a dry measuring cup; level with a knife. Combine flour, cocoa, and salt in a medium bowl; stir with a whisk.

Place butter and chocolate in a medium microwave-safe bowl, and microwave at HIGH for 45 seconds, stirring every 15 seconds. Stir until smooth, and set aside. Cool slightly. Add sugar, milk, vanilla, egg yolks and egg; stir with a whisk to combine. Add butter mixture to flour mixture, stirring

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just until combined.

Pour batter into an 8-inch square metal pan coated with cooking spray. Bake for 20 minutes or until a wooden pick inserted in center comes out almost clean.

Note: Always check your baked goods a minute or two early to avoid over-baking. For a fudgy texture, a few crumbs should cling to the tester.