

Brownies

From [baking better.com](http://bakingbetter.com)

- $\frac{3}{4}$ cup melted butter (1- $\frac{1}{2}$ sticks)
- 1 $\frac{1}{2}$ cups sugar
- 2 teaspoons vanilla extract
- 3 eggs
- $\frac{3}{4}$ cup all purpose flour
- $\frac{1}{2}$ cup unsweetened cocoa powder (like Hershey's or Nestle)
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt

Pre heat oven to 350 degrees

Prepare an 8x8 baking pan by coating with a thin layer of pan spray or softened butter

In a medium sized bowl, combine melted butter, sugar, vanilla, and eggs.

Beat well to combine

In a separate small bowl, combine the flour, cocoa powder, baking powder, and salt. Using a whisk mix ingredients completely, making sure to remove any cocoa lumps.

Add the dry ingredients to the wet all at once. Mix until all ingredients are moistened, do not over mix, you want a fairly lumpy batter.

Pour mixture into prepared pan and bake in preheated oven for 30-40 minutes or until they have puffed in the middle and the top has cracked. Cool in pan.