

Fudgy Brownies

4 OZ. 80-90% CHOCOLATE BAR
1 STICK SALTED BUTTER ROOM TEMPERATURE
1/2 CUP BROWN SUGAR
1 CUP GRANULATED SUGAR
3 EGGS
1 TBSP. BAKING POWDER
1/2 TSP. SALT
1 TSP. VANILLA FLAVORING
1 1/2 CUPS ALL-PURPOSE FLOUR (WHITE-LILY)

Preheat oven to 350 degrees. Cut chocolate bar up in small sections and microwave on 30 second intervals stirring frequently until melted. Using an electric mixer and mixing bowl, mix butter and sugars until fluffy. Add eggs and mix well. Add baking powder, salt, melted chocolate and vanilla. Add flour 1/2 cup at a time and mix well. Pour into well-greased muffin pans. Pour cups 1/2 full of batter. Bake in oven for 35 minutes. Remove from oven. Cool at room temperature for 10 minutes then flip out of pan and place them on cooling racks.

“These are extraordinarily rich fudgy brownies, not cake-like at all. Store brownies in air-tight containers once they are at room temperature.”

—Tammy

Tammy’s Tip: Use these pressed into bottom of 9” spring form pan for base of an Oreo Cheesecake. See recipe on page: 43.