



Best Fudgy Brownies

Yield: 16 brownies

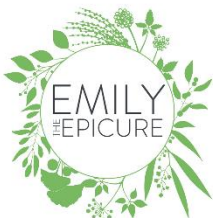
Prep Time: 45 minutes

Ingredients:

- 10 T butter
- 1 ¼ c sugar
- ¾ c + 2 T cocoa powder
- ¼ t kosher salt
- 1 t vanilla extract
- 2 eggs
- ½ c AP flour

Directions:

1. Preheat oven to 325°. Prepare an 8-inch square baking pan by either spraying with non-stick spray or lining with parchment paper.
2. Combine sugar, cocoa powder, and salt in a medium sized bowl.
3. Melt butter. Add to dry ingredients. Stir to combine.
4. Add vanilla and eggs, stir to combine – make sure that the eggs are fully incorporated.
5. Add flour and stir until fully combined – then spread batter evenly in the prepared pan.
6. Bake for 25-30 minutes until a toothpick inserted in the middle comes out mostly clean.
7. Remove from the oven and let cool completely before cutting.
8. Enjoy!



For more recipes, go to www.emilytheepicure.com
Follow on Instagram @emily_the_epicure