



Double Chocolate Brownies

Prep Time: 15 mins | Cook Time: 30 mins | Servings: 16-24 | Difficulty: Easy

Recipe shared by Angela Beauchaine, M.D. in celebration of her retirement!

Ingredients:

12 tablespoons unsalted butter
4 ounces unsweetened chocolate
2 ounces bittersweet chocolate
1/4 cup unsweetened Hershey's cocoa powder
1 1/2 cups cake flour
3/4 teaspoon baking powder
1/4 teaspoon salt
4 large eggs
2 1/4 cups sugar
1 tablespoon vanilla

Topping (optional):

1½ cups nuts, Junior Mints, or chocolate covered coffee beans

Directions:

- 1) Preheat oven to 350 F. Butter a 9x13 metal pan.
- 2) Melt butter and chocolates in double boiler or microwave. Stir in vanilla.
- 3) Sift together cocoa, flour, baking powder and salt.
- 4) Beat eggs until well combined, then gradually add the sugar, beating constantly. Stir in chocolate mixture until well combined. Gently stir in flour mixture until just combined.
- 5) Spread batter into prepared pan. Sprinkle nuts or candies on top if desired.
- 6) Bake 30 minutes until toothpick inserted in the center comes out with just a few crumbs. Cool before cutting or frosting.

