

Chocolate Brownies

Written by Janet

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Ingredients:

- ½ Cup flour
- 1/3 Cup Cocoa powder
- ¼ Tsp. Baking powder
- ¼ Tsp. Salt
- ½ Cup stick butter
- 1 Cup sugar
- 1 Tsp. Vanilla extract
- 2 Eggs

Preparation:

Heat oven at 350° F. Brushed with oil a 9-inch square pan and place a piece of parchment paper on the bottom of the pan, brush it with oil again and dust it with flour.

In a large bowl beat butter with sugar and vanilla until creamy. Start adding the eggs beating well after each addition. combine the rest of the ingredients and stir them slowly to the batter until well blended. Pour the batter into the prepared pans. Bake for 25 minutes or until the sides of the brownies are separated from the pan. Cool completely frost with your favorite chocolate frosting and cut them into little squares.