

Brownie Recipe – For Men’s Warming Center

- ½ cup butter - melted
- 1 cup white sugar
- 2 eggs – lightly beat eggs
- 1 teaspoon vanilla extract
- ⅓ cup unsweetened cocoa powder
- ½ cup all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon baking powder

Step 1

Preheat oven to 350 degree. Line an 8 inch square baking pan with foil or parchment paper, leaving a 2 inch overhang on two opposite sides. This will make it easy to remove the brownies once they are baked. Easy clean up!

Step 2

Sift together the dry ingredients - flour, cocoa powder, baking powder and salt into a medium bowl. Whisk well and set aside.

Step 3

In a separate bowl, add ½ cup melted butter. Stir in sugar, eggs and 1 teaspoon vanilla. Add the dry ingredients from step 2. Gently mix with hand using a wooden ladle/spatula. Spread batter into prepared pan.

Step 4

Bake in preheated oven for 25 to 30 minutes. Do not overcook. They may not look done but will continue to cook after it is removed. Cool completely and cut into individual pieces. (Original recipe yields 16).

This is incorporated from all recipes. You can use your own recipe or use store bought Ghirardelli Double chocolate Brownie mix (they are as good as home-made brownies)!