**Fudge Brownies**

**(King Arthur Flour)**

4 large eggs

1 ¼ cups Double-Dutch Dark Cocoa or Dutch-process cocoa

1 teaspoon salt

1 teaspoon baking powder

1 teaspoon espresso powder

1 tablespoon vanilla extract

1 cup (2 sticks) unsalted butter

2 ¼ cups sugar

1 ½ cups flour

2 cups chocolate chips

Preheat oven to 350 degrees. Lightly grease a 9” x 13” pan.

Crack the 4 eggs into a bowl, and beat them with the cocoa, salt, baking powder, espresso powder, and vanilla until smooth.

In a medium-sized microwave-safe bowl, or in a saucepan set over low heat, melt the butter, then add the sugar and stir to combine. Continue to heat (or microwave) briefly, just until the mixture is hot (about 110 degrees to 120 degrees) but not bubbling; it’ll become shiny looking as you stir it. Heating the mixture to this point will dissolve more of the sugar, which will yield a shiny top crust on your brownies.

Add the hot butter/sugar mixture to the egg/cocoa mixture, stirring until smooth.

Add the flour and chips, again stirring until smooth. Note: if you want the chips to remain intact in the baked brownies, rather than melting in, let the batter cool in the bowl for about 20 minutes before stirring in the chips.

Spoon the batter into a lightly greased 9” x 13” pan.

Bake the brownies for about 30 minutes, until a cake tester inserted into the center comes out clean or with just a few moist crumbs clinging ot it. The brownies should feel set on the edges, and the center should look very moist but not uncooked. Remove them from the oven and cool on a rack before cutting and serving.

Big Batch Brownies (half sheet sized batch)

6 large eggs

2 cups cocoa

1 ½ teaspoons salt

1 ½ teaspoons baking powder

1 ½ teaspoons espresso powder

1 ½ tablespoons vanilla

1 ½ cups butter

3 cups sugar

2 ¼ cups flour

3 cups chocolate chips

Bake at 350 degrees for 40-45 minutes.