

CRAFT CHOCOLATE BROWNIE RECIPE

Ingredient

- - 1/2 cup all-purpose flour
- - 1/4 teaspoon salt
- - 2/3 cup cocoa powder
- - 1/2 cup butter, melted
- - 1 cup white sugar
- - 2 free range eggs
- - 1 teaspoon vanilla extract
- - 1/2 cup chopped nuts, optional
- - 1/2 cup chocolate chips, optional



Procedure

1. Preheat oven to 350 degrees F (175 degrees C). Grease an 8-inch square baking pan.
2. In a medium bowl, mix together the flour, and salt.
3. In a large bowl, mix together the cocoa powder, melted butter, and sugar. Beat in the eggs, one at a time, then stir in the vanilla. Gradually stir in the dry ingredients, mixing until everything is blended together. Fold in the nuts and chocolate chips, if desired.
4. Spread the batter evenly into the prepared pan.
5. Bake for 25 minutes in the preheated oven, or until the top is set.
6. Cool before cutting into bars. Enjoy!