

Dark Chocolate Brownie

10" springform	1/2 sheet pan	Ingredients
6 ounces	16 ounces	Semi-sweet chocolate
6 ounces	16 ounces	Butter
1 1/2 cups	4 cups	Brown sugar
3	8	Eggs
1 1/2 tsp	4 tsp	Vanilla
1 1/4 cups	3 1/2 cups	Flour
1/2 tsp	1 1/2 tsp	Baking powder
1/2 tsp	1 1/2 tsp	Salt
1 cup	2 1/2 cups	Semi-sweet chips

Method

Whisk together flour, baking powder and salt.

Melt butter and chocolate together.

Whisk in brown sugar, eggs and vanilla.

Stir in the dry ingredients.

Stir in chocolate chips.

Pour batter into sprayed pan.

Bake at 350° 25-30 minutes, until the middle is set and the edges begin to pull away.

A half sheet pan will take 35-40 minutes.

If using a convection oven, set at 325° and low speed fan.

Let cool and sprinkle with powdered sugar.

Notes

The first portion of chocolate can be chips or baking chocolate. Dark chocolate lovers can use bittersweet, or go as dark as 70-30 chocolate. The chips stirred in at the end can be replaced with chopped chocolate.

Baking in a springform pan creates a nice presentation with the powdered sugar. Cut into wedges and serve with whipped cream and a berry.

This brownie is just as good, if not better, the second day.