

Classic Fudgy Brownies



Ingredients:

- 1 cup (2 sticks) unsalted butter
- 1 cup unsweetened cocoa powder
- 2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 teaspoon salt

Instructions:

1. Preheat oven to 350°F (175°C). Line a 9x13 inch baking pan with foil, leaving a 2-inch overhang on at least two sides. Butter the foil.
2. In a medium saucepan, melt butter and cocoa powder over medium heat, stirring constantly until smooth. Remove from heat and let cool slightly.
3. In a large bowl, whisk together sugar, eggs, and vanilla extract until well combined. Stir in the cooled chocolate mixture until smooth.
4. Gradually add flour and salt to the wet ingredients, mixing just until combined. Do not overmix.
5. Pour batter into the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the center comes out with moist crumbs.
6. Let cool completely in the pan before cutting and serving.

Tips:

- For an extra fudgy brownie, bake for 25-30 minutes.
- Want to add some crunch? Sprinkle chopped nuts or chocolate chips on top of the batter before baking.
- Make sure your chocolate is of good quality for the best flavor.