

Best Fudge Brownies Ever

My friend Kristen VanDeHey gave out this recipe to all the ladies in our Bible study.

- 1 cup butter
- 2 1/4 cups sugar
- 1 1/4 cups Dutch-process cocoa
- 1/2 tsp salt
- 1 tsp baking powder
- 1 tbs vanilla
- 4 large eggs
- 1 1/2 cups flour
- 2 cups chocolate chips

- 1 Preheat oven to 350°. Lightly grease a 9x13-inch pan.
- 2 In medium-sized microwave-safe bowl, or in a saucepan set over low heat, melt the butter, then add the sugar and stir to combine. Return the mixture to the heat (or microwave) briefly, just till it's hot, but not bubbling; it'll become shiny looking as you stir it. Heating the butter and sugar a second time will dissolve more of the sugar, which will yield a shiny top crust on your brownies. Transfer mixture to a mixing bowl.
- 3 Stir in the cocoa, salt, baking powder, and vanilla. Add the eggs, beating till smooth; then add the flour and chips, beating till well combined. Spoon the batter into the prepared pan.
- 4 Bake the brownies for 28-30 minutes, until a cake tester inserted into the center comes out dry (though it may have a few crumbs clinging to it). The brownies should feel set both on the edges, and in the center. Remove them from the oven, and after 5 minutes loosen the edges with a table knife; this helps prevent the brownies from sinking in the center as they cool. Cool completely before cutting and serving.

Servings: 24

Nutrition Facts

Serving size: 1/24 of a recipe (2.3 ounces).
Percent daily values based on the Reference Daily

Intake (RDI) for a 2000 calorie diet.
Nutrition information calculated from recipe ingredients.

Amount Per Serving	Calories	Calories From Fat (44%)	% Daily Value
	261.14	115.24	
Total Fat 13.49g			21%
Saturated Fat 8.01g			40%
Cholesterol 59.82mg			20%
Sodium 139mg			6%
Potassium 92.62mg			3%
Total Carbohydrates 36.22g			12%
Fiber 2.52g			10%
Sugar 18.98g			
Protein 3.53g			7%