

Gramma Sally's Fudgy Brownies – The Original



Use the best quality chocolate you have available. When I don't have the "good stuff" on hand, I use Ghirardelli with really good results. Use what YOU like!

Have your eggs at room temperature before you begin (butter will be melted anyway so that doesn't matter)

- 5 ounces semisweet chocolate or bittersweet chocolate, chopped
- 2 ounces unsweetened chocolate, chopped
- 8 tablespoons unsalted butter, cut into quarters (1 stick)
- 3 tablespoons cocoa powder
- 3 large eggs
- 1 1/4 cups granulated sugar
- 2 teaspoons vanilla extract
- 1/2 teaspoon table salt
- 1 cup unbleached all-purpose flour
- 3/4 cup choc chips (semisweet chocolate or bittersweet chocolate)

Preheat oven to 350 F. Spray 8 x 8 pan (I use metal, cooking times may be off with glass) lightly with cooking spray

Melt both chocolate and butter together in a double boiler (or in metal bowl set over gently simmering water) STIR OFTEN. Stir in the cocoa powder until absorbed and blended.

Remove from heat to cool slightly.

In a separate bowl whisk eggs, sugar, vanilla and salt together. When well combined, whisk in the melted chocolate mixture. Add the flour and stir until blended. Stir in chocolate chips, and then pour into pan.

Bake for 35-40 minutes. Let rest until completely cool.

This recipe was passed to me by my wonderful Gramma Sally.

Please make these brownies and share them with people you love – all I ask in return is that if you decide to share this recipe with someone else, you don't claim it as your own. My Gramma Sally deserves to be remembered ☺