

## **Ghirardelli Brownies from She Makes and Bakes**

Prep time 10 minutes Bake time 20-30 minutes at 350

Makes an 8x8 or 9x9 pan

2 eggs

3/4 cup sugar

1 teaspoon vanilla

1/2 cup butter, melted and cooled

3/4 cup Ghirardelli Sweet Ground Chocolate and Cocoa

2/3 cup flour

1/4 teaspoon baking powder

1/4 teaspoon salt

1 cup mix-ins (chocolate chips, nuts, candy, etc.)

Preheat oven to 350 degrees.

In a bowl, mix together eggs, sugar, and vanilla. Add in the melted and cooled butter. Combine together the cocoa, flour, baking powder, and salt and then add into the liquids. Stir until just incorporated. Dump in any mix-ins like nuts, chocolate chips, etc., and stir. Pour batter into a greased 8x8 or 9x9 pan and bake 20-30 minutes. If you like really fudgy brownies, bake 20 minutes, and if you like your brownies a little more cooked and cakey, lean toward the 30 minutes side. You should let them cool before serving, but I won't tell if you eat them out of the pan with a spoon or just bite by bite.

Source: Ghirardelli Sweet Ground Chocolate and Cocoa