



Cocoa Brownies

Ingredients

- 1 cup butter, melted
- 1 cup white sugar
- 1 cup brown sugar
- 4 eggs
- 2 teaspoons vanilla bean paste
- 1 cup Hershey's Special Dark cocoa powder
- 1 cup flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt



Directions

1. Preheat oven to 350 degrees.
2. In a large bowl, whisk together the melted butter and sugars. Allow mixture to reach room temperature.
3. Add eggs and vanilla.
4. Beat until well incorporating. Make sure you beat well as this step ensures the brownie crust on top!
5. Add the flour, cocoa, baking powder and salt. Whisk until incorporated.
6. Pour the batter into a greased 9x13 baking pan.
7. Bake for 28-32 minutes.
- 8.

DO NOT OVER BAKE! Use this tip to determine if your brownies are done:

The edges will be visibly baked through and you can see the first signs of cracking on the brownies top.

Variations

S'Mores Brownies:

- 1 jar Kraft Jet-Puffed Mallow Bits
- 1 cup Golden Grahams cereal
- 12 ounces of milk chocolate chips

Also try adding:

- Caramel bits
- Honey roasted pecans

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