

Fudgy Brownies



Ingredients:

2 sticks Butter, melted and cooled
2 tbsp Vegetable oil
1¼ cups white Sugar
1 cup packed light brown Sugar
4 large Eggs, at room temperature
1 tbsp pure Vanilla extract
¾ tsp Salt
1 cup all purpose Flour
1 cup good quality, unsweetened Cocoa powder
7 oz roughly chopped Chocolate or large Chocolate chips

Directions:

Preheat oven to 350°F.
Lightly grease an 8"x12" oblong baking pan with cooking oil spray.
Line with parchment paper (or baking paper); set aside.
Combine melted butter, oil and sugars together in a medium-sized bowl.
Whisk well to combine.
Add the eggs and vanilla; beat until lighter in color (another minute).
Sift in flour, cocoa powder and salt.
Gently fold the dry ingredients into the wet ingredients until JUST combined (do NOT over beat as doing so well affect the texture of your brownies).
Fold in ¾ of the chocolate pieces.
Pour batter into prepared pan, smoothing the top out evenly, and top with remaining chocolate pieces.
Bake on top shelf for 25-30 minutes or until the center of the brownies in the pan no longer jiggles and is just set to the touch (the brownies will keep baking in the hot pan out of the oven).
If testing with a toothpick, the toothpick should come out dirty for fudge-textured brownies.
After 10 minutes, carefully remove them out of the pan and allow to cool to room temperature before slicing into 16 brownies.
ENJOY!

OPTIONAL ADD INS:

Crushed walnuts, peanuts, almonds, pecans, etc.
Chocolate chips, peanut butter chips, shredded coconut, dried fruit (cranberries, raisins, cherries, etc).