

Chocolate Brownies

Enjoy these moist soft chocolate brownies! Easy to make and even easier to eat. Serve warm over vanilla ice cream for a special treat.

Time to complete: 1 hr.

Age Group: 10-14+ yrs (or make it age appropriate)

Ingredients:

- 1-1/3 cups of all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup butter
- 1 cup cocoa
- 2 cups sugar
- 4 eggs
- 1-1/2 tsp vanilla
- 1 cup chopped nuts (optional)



Instructions:

1. Stir together flour, baking powder, salt in a small bowl.
2. Melt butter in a large saucepan. Remove from heat.
3. Stir in cocoa. Blend in sugar, eggs and vanilla. Stir until well mixed a glossy.
4. Blend in the dry ingredients and nuts if using.
5. Pour the batter into a greased 13 x 9 x 2 inch baking pan.
6. Bake in a preheated 350 degrees Fahrenheit oven for 20-30 minutes. A toothpick inserted into the middle should have a little bit of brownie stuck to it. Don't over bake or they will be dry.