

BROWNIES

Make at Home for Camp



Steps

- Lightly butter a 9x13-inch baking pan and line with parchment paper.
- Preheat oven to 350 degrees.
- Either in the top of a double boiler set over barely simmering water, or in a microwave on low power, melt the butter, chocolate, and sugars together.
- Cool slightly.
- In a small bowl, whisk together the eggs, salt and vanilla.
- Quickly whisk the egg mixture into the chocolate mixture.
- Next, add the flour and stir until just combined.
- If using chopped walnuts or pecans, gently stir them in, being careful not to over mix the batter.
- Pour batter into prepared pan.
- Bake for 35 to 40 minutes or until beginning to crack on top and a toothpick is inserted and comes out clean.
- Cool for a few minutes (if you can wait that long!).
- Enjoy!

Ingredients

- 2 sticks (16 tablespoons) butter, plus 1-2 tablespoons more for pan
- 8 ounces bittersweet chocolate (Ghirardelli is best!)
- 1 cup dark brown sugar
- 1 cup granulated sugar
- 4 eggs, lightly beaten
- ½ teaspoon salt
- 2 teaspoons vanilla extract
- 1 cup flour

Optional:

- ½ cup chopped walnuts or pecans

