SHEET PAN FUDGY CHOCOLATE BROWNIES X4

YIELD: 100+brownies

PREP TIME: 15 MINUTES

COOK TIME: 30 MINUTES

TOTAL TIME: 45 MINUTES

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INGREDIENTS

\*\* MAKE 4 BATCHES…1 BATCH A PAN

* Get Digital Scale from Heather to help with measurements
* 12 ounces butter
* 1 pound bittersweet or semisweet chocolate, chopped
* 1/2 cups (3.75 ounces) granulated sugar
* 1 cup (7 ounces) light brown sugar
* 5 large eggs (about 8.75 ounces)
* 1 1/2 tablespoons vanilla extract
* 1 1/3 cups (6.75 ounces) all-purpose flour
* 1/2 tablespoon baking powder
* 1/2 teaspoon salt
* 1 to 2 cups (6 to 12 ounces) semisweet chocolate chips
* INSTRUCTIONS
1. Preheat the oven to 350 degrees F. Line 4 large, rimmed baking sheet (12X18-inches) with parchment paper and set aside.
2. In a large microwave-safe bowl, combine the butter and chocolate; microwave in 1-minute intervals, stirring in between, until the mixture is melted and smooth (don't overheat, it should be slightly warm, if at all). Add the sugar and stir until combined.
3. Whisk in the eggs and vanilla, and mix until large bubbles pop at the surface - it will go from looking slightly curdled to really glossy and thick so keep stirring until you see the change. In a separate smaller bowl, whisk together the flour, baking powder, and salt. Add the dry ingredients to the batter and mix once or twice. With dry streaks remaining, add the chocolate chips and mix until well-combined.
4. Spread the batter evenly in the prepared pan.
5. Bake for 25-30 minutes until edges are set but the middle is still slightly gooey. Let the brownies cool completely in the pan, cover and then put them in the fridge still in the pans.
6. Top with chocolate eggs for Easter just before serving