

The Best Brownies Ever

2/3 cup butter
5 oz. unsweetened chocolate squares
1 3/4 cup sugar
2 tsp vanilla
3 eggs
1 cup flour
1 cup chocolate chips (or caramel chunks, or toffee chips...)



350 degree oven. Grease a 9×9" baking pan or line it with parchment paper. Heat the butter and chocolate squares on low heat just until melted, stirring it all the time. Beat the sugar, eggs, and vanilla, then add the chocolate mixture in and keep on mixing, then add the flour. Stir in the chocolate chips and spread it into the pan. Bake for 40 minutes or so and enjoy!

Best tip for making brownies...just like pancakes, don't overmix your batter!! (it makes the brownies too dense and chewy)

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