

Ultimate Brownies

INGREDIENTS

- 1 jar of dry ingredients
- 10 tablespoons (1 1/4 sticks) unsalted butter
- 1/2 teaspoon vanilla extract
- 2 cold large eggs

DIRECTIONS

1. Preheat oven to 350°. Line 8” pan with parchment or foil leaving an overhang on two sides.
2. Melt butter.
3. Add eggs one at a time, stirring vigorously after each. Stir in vanilla.
4. Dump in jar of dry ingredients.
5. When the batter looks thick, shiny, and well blended, then beat vigorously for 40 strokes
6. Stir in the nuts, if using. Spread evenly in the lined pan.
7. Bake until a toothpick plunged into the center emerges slightly moist with batter, 20 to 25 minutes. Let cool completely on a rack.
8. Lift the parchment liner, and transfer to a cutting board. Cut into 16 or 25 squares.

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