

# Haines City High

## Fudgy Brownies

### **INGREDIENTS:**

- 8 tablespoons (1 stick) unsalted butter, cut into pieces, plus more for pan
- 1 cup self rising flour (sifted, spooned and leveled)
- 1/4 cup unsweetened cocoa powder
- 8 ounces semisweet or bittersweet chocolate, chopped
- 1 1/4 cups sugar
- 3 large eggs

### **DIRECTIONS:**

Preheat oven to 350 degrees.

Lightly grease a 9X13 inch pan

In a small bowl, whisk sifted flour, cocoa; set aside.

Place butter and chocolate in a double boiler or large heatproof bowl set over (not in) a saucepan of gently simmering water.

Heat, stirring occasionally, until smooth, 2 to 3 minutes; remove bowl from pan.

Add sugar; mix to combine.

Add eggs, and mix to combine.

Add flour mixture; mix just until moistened (do not over mix).

Transfer batter to prepared pan; smooth top.

Bake until a toothpick inserted in center comes out with a few moist crumbs attached, 30-45 minutes.

Cool in pan for 30 minutes.

On a cutting board, using a dampened serrated knife, cut into 16 squares.

Store in an airtight container at room temperature, up to 2 days.