

BROWNIE BATTER INCEPTION

Prep Time: 25 Minutes

Total Time: 1 Hour

Yield: 16 Brownies

Ingredients

All-Purpose Flour - 1 1/2 cups - spooned and leveled

Unsweetened Cocoa Powder - 1/4 cup

Baking Powder - 1/2 teaspoon

Kosher Salt - 1/2 teaspoon

Sugar - 1/4 cup

Unsalted Butter - 1/4 cup (4 tbsp) - room temperature

Semisweet Chocolate Chips - 4oz - melted & cooled

Pure Vanilla Extract - 1 teaspoon

Large Eggs - 2

Large Egg White - 1

Brownie Batter Milk - 1/2 cup

Directions

Heat oven to 350°F. Coat a 9x13-inch baking dish with cooking spray. Line the pan with 2 criss-crossed pieces of parchment paper, leaving an overhang on all sides; coat with cooking spray.

In a medium bowl, whisk together the flour, cocoa powder, baking powder, and salt. Using an electric mixer, beat the sugar and butter on medium-high until fluffy, 2-3 minutes. Beat in the chocolate and vanilla. Add the eggs, one at a time, followed by the egg white, scraping down sides of the bowl as necessary.

Add the milk, and beat until combined. Reduce mixer speed to low. Gradually add the flour mixture and beat until combined (do not overmix). Spread the batter in the prepared dish and bake until a toothpick inserted in the center comes out clean, 30-40 minutes. Cool completely in the pan. Holding both sides of the parchment paper, lift the brownies out of the pan and transfer to a cutting board. Enjoy!