

Easy Brownies With Chocolate Chips

These brownies have a gooey rich chocolatey center and are the perfect fix for all chocolate lovers out there. This recipe calls for a stand mixer, but you can achieve the same results with a hand-held mixer or whisk.



PREP TIME
25 minutes

COOK TIME
14 minutes

SERVINGS
10-12

SHELF POSITION
Bottom

Ingredients

- 2 cups sugar
- 4 eggs
- 2 teaspoons vanilla
- $\frac{3}{4}$ cup (1½ sticks butter) butter, melted and slightly cooled + 1 tablespoon butter, for greasing pan
- 1 cup flour
- $\frac{3}{4}$ cup cocoa
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 cup semi-sweet chocolate chips

Tools

- Measuring spoons
- Measuring cups
- Handheld mixer or whisk
- Large bowl
- Spatula
- 12-inch x 9-inch baking pan

Method

- 1** Preheat the June Oven to 350°F on the Bake setting.
- 2** Place sugar, eggs and vanilla in bowl. Beat on medium speed for 3 minutes until pale yellow. Add the butter and beat for 1 minute on high until combined.
- 3** Add the flour, cocoa, salt and baking powder and mix on medium speed until the batter is glossy, about 3 minutes.
- 4** Remove the bowl from the mixer. Using a spatula, stir the chocolate chips into the batter until they are evenly distributed.
- 5** Grease the baking pan with butter and dust with flour.
- 6** Pour the batter into the baking pan and place in the June Oven. Set the timer for 15 minutes for extra gooey brownies or 17 minutes for firmer brownies with a gooey center. June will alert you when baking is complete.
- 7** Cool brownies for 10 minutes. Cut along the edges of the pan, and then into 2-inch squares. Serve.