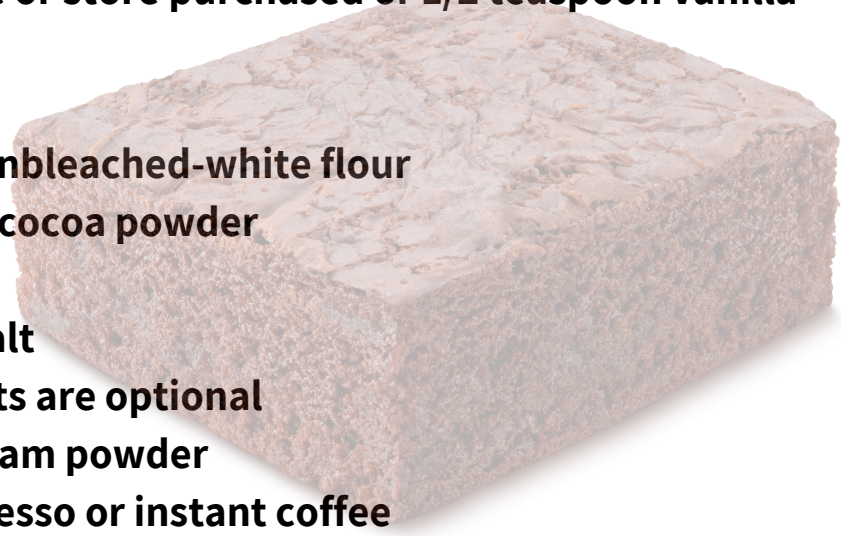


One bowl brownie recipe

- 1/2 cup melted (114 grams) and cooled butter or 1/4 cup butter and a 1/4 cup Ghee
- 1 cup sugar or (200 grams) we use sugar in the raw or 1/2 cup sugar in the raw and 1/2 cup of organic unrefined sugar
- 1 teaspoon pure vanilla homemade or store purchased or 1/2 teaspoon vanilla powder
- 2 eggs room temperature
- 1/2 cup flour (69.8 grams) we use unbleached-white flour
- 1/3 cup (39.7 grams) unsweetened cocoa powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt-we use iodized salt
- Chocolate chips, Caramels, and nuts are optional
- Optional 1 tablespoon of heavy cream powder
- 1 heaping teaspoon of instant espresso or instant coffee



Directions for brownies

- Blend the melted, cooled butter with the sugar
- Add the eggs and use a spoon or dough whisk and beat well
- Sift in the flour, cocoa, baking powder, and salt over the bowl, stirring in the dry ingredients into the wet mixture
- Do not over-beat this, I use the whisk and pull the mixture from the bottom to fold the ingredients together
- Stir in nut and chips at this time if you are adding them
- Spread into a greased 9-inch pan or into a cast iron pan of the same size
- Bake at 350* or a convection oven set at 325*degrees
- Bake 15-25 minutes (The brownies will pull slightly away from the edges of the pan)
- Bake 20 minutes for moister brownies
- Optional: when removed from the oven, add pieces of caramel, slightly pushing in the hot brownies
- Cool and add frosting (optional) but yummy!
- A dollop of fresh whipped topping-optional
- Adding homemade ice cream is the best