

## BakeHaven Brownies Recipe



### Ingredients:

<b>¾ cup</b>	<b>BakeHaven Unbleached All-Purpose Flour</b>
1 ½ cups	Granulated Sugar
¾ cup	Cocoa Powder
½ tsp	Salt
¾ cup or 1 ½ sticks	Melted Butter
2 large	Eggs
2 tsp	Vanilla

### Method:

1. Preheat the oven to 350°F. Lightly grease an 8" x 8" baking pan.
2. In a medium bowl whisk together flour, sugar, cocoa powder, and salt. Sift and set aside.
3. In a large bowl whisk together melted butter, eggs, and vanilla.
4. Pour the dry ingredients over the wet mixture and stir gently until all ingredients are just combined. Avoid overmixing at this stage as it can make the brownies tough.
5. Pour the batter into the prepared pan and bake for 28-30 minutes or until brownies are just set. Bake longer for less fudgy brownies. Remove from oven and cool on cooling rack for at least 30 minutes before slicing into 16 pieces.

### Yield: 16 Brownies

Prep Time: 15 minutes

Cook Time: 30 minutes

Total Time: 45 minutes

Made in a test kitchen that may use the following allergens: Soy, Dairy (Milk), Wheat, Egg, Peanuts, Tree Nut, Fish and Shellfish.

This is a trial formula and may not be representative of commercial production.

Please Note: The nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutrition information contained herein is, to the best of our knowledge correct. It is the user's responsibility to comply with appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied are made.