

Natrel[®]

Brownies with chocolate chunks

This is my go-to recipe for brownies. They are deeply chocolatey and the edges are nice and chewy. Sometimes I add toasted walnuts or pecans, and other times I add chocolate chunks (milk chocolate, dark chocolate, white chocolate or even all three!). The best part is that all the ingredients are mixed in the saucepan that you use to melt the butter and chocolate, which means fewer dishes to clean!



SERVES
16 SQUARES



PREPARATION TIME
15MIN.



COOKING TIME
30MIN.

Ingredients

- 1/2 cup Natrel Unsalted Butter
- 1 cup chopped good quality dark chocolate (6–6? oz.)
- 1 1/4 cups granulated sugar
- 3 large eggs
- 1/2 tsp. salt
- 1 tsp. vanilla extract
- 3/4 cup all-purpose flour
- 1/2 cup cocoa powder, sifted
- 1 cup chunks of good quality chocolate (dark, milk and/or white chocolate), divided

Preparation

1. Preheat the oven to 350°F (180°C). E e sides. Dust the two other



edges with cocoa powder. Set aside.

2. In a medium saucepan, heat the butter and dark chocolate on medium, stirring every so often. When everything is melted, take the pan off the heat.



3. Add the granulated sugar and stir it in, then add the eggs, one at a time, making sure to stir well after each addition. Mix in the salt and vanilla.
4. Stir in the flour and cocoa powder. Next add three-quarters of the chunks of chocolate.
5. Pour the brownie batter into the prepared pan and smooth the top with a spatula. Sprinkle the remaining chocolate chunks on top.
6. Bake the brownies for 30 to 40 minutes or until a cake tester comes out clean.
- 7.



Cool completely at room temperature before cutting.