

## Double Fudge Brownies

<http://passingontheflavors.blogspot.com/2010/05/double-fudge-brownies.html>

These brownies are delicious! Enjoy the brownies today, but if you wait 24 hours.. the texture is so much better!

1 cup Unsalted Butter  
2 cups packed Brown Sugar  
3/4 cup Cocoa  
1 tsp Baking Powder  
1 tsp Salt  
1 Tbsp Vanilla Extract  
4 large Eggs  
1 1/2 cups Whole Wheat Flour  
2 cups SemiSweet Chocolate Chips

Melt the butter in a saucepan - the saucepan needs to be big enough to hold all of the ingredients.... Once melted add the brown sugar. Keep over low heat until the mixture moves freely.

Remove from heat, add cocoa, baking powder, and salt. Mix to combine. Allow mixture too cool slightly. When adding the eggs, you don't want to cook them.

Add vanilla extract and eggs (one at a time).

Add whole wheat flour and chocolate chips. Stir to combine. Do not over mix.

Place batter into a 9X13 pan, coated with pan spray.

Bake at 350°F for 20 - 25 minutes.