

FUDGY SAUCEPAN BROWNIES

You need just one pan to mix up these chewy, chocolate-loaded bars.

MAKES
16
brownies

MEDIUM

INGREDIENTS:

- ½ cup (1 stick) unsalted butter
- 1 cup sugar
- ½ cup unsweetened cocoa powder
- ¼ teaspoon coarse salt
- 2 teaspoons vanilla extract
- 2 large eggs
- ¾ cup all-purpose flour
- 1 cup semisweet chocolate chips, divided
- ½ cup chopped pecans or walnuts, divided (optional)

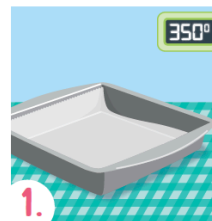


“Every step of every recipe is illustrated, there are tons of cooking and crafting tips that speak specifically to kids, and there are stories from real kids throughout who you feel are cooking alongside you.”
— Cool Mom Eats

The Lemonade Stand Cookbook, by Kathy Strahs

Available at burntcheesepress.com and wherever books are sold.

DIRECTIONS:



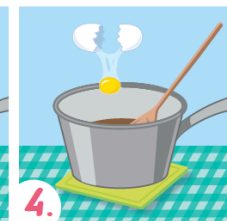
1. Heat the oven to 350°F. Line an 8x8-inch metal baking pan with parchment paper.



2. In a medium saucepan, melt the butter over medium-low heat. Add the sugar and stir with a wooden spoon until the butter is almost fully incorporated into the sugar, with a shiny texture; this might take several minutes. Remove the pan from the heat.



3. Stir in the cocoa powder, salt, and vanilla.



4. Beat in each egg, one at a time.



5. Mix in the flour, chocolate chips, and nuts (if you're using them) until combined, saving a small handful of chips and nuts to sprinkle on top before baking.



6. Spread the batter into the prepared pan, and scatter the chocolate chips and nuts you saved over the top.



7. Bake until the brownies are set in the middle, 23 to 27 minutes.* Cool completely before lifting out the parchment and cutting the brownies into bars.

*Don't overbake the brownies! The middle should no longer be jiggly, but you also don't want it to be baked completely through, like with a cake.

A CUT ABOVE

To keep the edges of your brownies and bars extra neat:

* **Cut them while they're cold.**

After the bars have cooled completely at room temperature, transfer them to the refrigerator for at least an hour.

* **Clean your knife after each cut.**

The crumbs that stick to the knife will cause you to make jagged cuts. Carefully wipe the blade clean with a paper towel and you'll make nice, neat cuts.