

## LARGE BATCH TRIPLE CHOCOLATE BROWNIES



### TIME TO PREPARE

15 Minutes



### BAKE TIME

25 – 30 Minutes



10 - 12 SERVINGS



### Ingredients

- 8 oz semi-sweet chocolate, chopped
- 1/2 cup butter, cut in cubes
- 1 cup granulated sugar
- 1 cup all-purpose flour
- 1/4 cup [Almondena 100% extra bold amber cocoa powder](#)
- 1/4 tsp salt
- 4 large eggs
- [1 tsp vanilla](#)
- 1/2 cup [Ghirardelli chocolate chips](#), chopped nuts or dried cherries, optional
- [Flaky salt \(like Maldon\)](#), optional

### Steps to Make

1. Preheat oven to 350 F. Line a baking pan with parchment paper.
2. In a small saucepan, melt chocolate and butter over low heat (or melt them on low in a medium bowl in the microwave). Stir until smooth.
3. In a separate bowl mix together flour, cocoa powder and salt; whisk together and set aside.
4. Transfer melted chocolate mixture to a bowl. Stir in sugar, eggs and vanilla until well blended.
5. Stir flour mixture into chocolate mixture until almost combined, then add chocolate chips, nuts or cherries if using and stir until just blended.
6. Spread mixture into a 9 x 13-inch baking pan. Bake in preheated oven for 25 to 30 minutes or until just set, edges are starting to pull away from sides of the pan and a tester inserted in the centre comes out with LOTS of moist crumbs sticking to it. Let cool slightly in pan on a wire rack before cutting into squares. Sprinkle with flaky salt for a salty/sweet taste sensation.