

kizingo® EATS

boxed-brownies, from scratch

I wish that these brownies were harder to make (they take just 10 minutes to prep) or that they weren't freaking delicious (because it's impossible not to eat the whole pan) so that they weren't so tempting to become a weekday staple in your house. #SorryNotSorry



INGREDIENTS

Dry

1 1/2 c (10.5 oz) granulated sugar

3/4 c (3.35 oz) all-purpose flour

2/3 c (3 oz) Dutch-processed cocoa powder, sifted if lumpy

1/2 c (2 oz) confectioners' sugar, sifted if lumpy

1/2 c (2 oz) bittersweet chocolate chips

3/4 tsp kosher salt

Wet

2 large eggs

1/2 c (4 oz) canola oil

2 Tbs water

DIRECTIONS

Preheat oven to 325°F, position rack in center of the oven. Grease an 8-inch square cake pan, line with parchment paper, and grease the paper.

In a medium bowl, combine the dry ingredients. In a larger bowl, combine the wet ingredients and stir with a rubber spatula to break up the egg yolks. Sprinkle the dry mix over the wet, and mix until just combined.

Pour into the prepared pan, spread to the edges, and smooth the top. Bake for 40-45 minutes or until a skewer inserted comes out clean with just a few crumbs attached. Cool completely on a wire rack before slicing.

Lift from the pan using parchment and sliced on a cutting board. Slice into 2" squares. Any uneaten brownies (LOL, like there will be any) can be stored in an air tight container at room temp for 3 days.

NOTES

@HummingbirdHigh says "It's better to pull the brownies out of the oven early than leave them in too long - if you overbake the brownies, they'll be tough. They might appear underbaked, but I promise that when they've cooled they will be perfect."



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