

Brownies for Bentz Buttz!

2 cups Semi-Sweet Chocolate Chips, *divided*

½ cup (1 stick) butter, cut into pieces

3 large eggs

1 ¼ cups all-purpose flour

1 cup white sugar

1 tsp vanilla extract

¼ tsp baking soda

Optional: toppings such as powdered sugar, chocolate chips, mini marshmallows

Preheat oven to 350 degrees. Use cooking spray to lightly grease a 13x9 inch baking pan, then put parchment paper in pan after spraying to line bottom and sides. This will allow whole sheet of brownies to be removed from pan after cooking.

Melt 1 cup chocolate chips and 1 stick butter in large, heavy duty saucepan over low heat; stir occasionally until smooth. Remove pan from heat. Stir in eggs into saucepan. Stir in flour, sugar, vanilla extract, and baking soda into saucepan. Stir in remaining 1 cup chocolate chips. Spread into prepared baking pan.

Bake for 18-22 minutes or until wooden pick inserted in center comes out slightly sticky. After removing from oven, add toppings of choice. If adding the mini marshmallows, sprinkle over top of brownies and put back in oven on Low Broil until marshmallows get toasted. Cool for a few minutes before pulling brownies out of pan using parchment paper. After cooling, cut with a pizza cutter or wet large knife to make a clean cut. One pan will make about 24 brownies.

Can use a jelly roll pan for a thinner brownie and bake for 15-18 min at 350 degrees.

