

AMERICAN EGG BOARD CULINARY LIBRARY



EVERYONE'S FAVORITE BROWNIES

Total Time: 45 minutes

Prep Time: 15 minutes

Cook Time: 30 minutes

INGREDIENTS

1/2 cup	unsalted butter (1 stick)
1 cup	granulated sugar
2/3 cup	light brown sugar, packed
1 tbsp	vanilla extract
3	Phils Non-GMO Free Range large eggs, at room temperature
1 cup	all purpose flour
2/3 cup	unsweetened cocoa powder
1 tsp	baking powder
1/2 tsp	salt
1/2 cups	semi-sweet chocolate chips

For Topping

Finely chopped candy cane

Christmas sprinkles

Chopped pretzels

Red and Green candy coated chocolate

Yields: 18 servings

INSTRUCTIONS

1. Preheat oven to 350°F and lightly grease a 8x12 brownie pan with cooking spray. Melt butter in 20 second increments in a large microwave safe bowl. Whisk sugar, brown sugar and vanilla into

hot butter until smooth. Whisk in eggs one at a time. Stir in flour, cocoa powder, baking powder and salt until combined. Do not over mix. Fold in chocolate chips.

2. Spread batter in prepared pan. Place brownie divider in pan and get your kids to help by adding their favorite toppings! Bake for 28-30 minutes or until edges of brownies are set. Center can still be soft for fudgy brownies.
3. Cool brownies at room temperature for 30 minutes before removing divider.

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