

INGREDIENTS:

- 1 cup unsalted butter, melted and cooled
- 2 tablespoons vegetable oil
- 1 1/4 cups white sugar
- 1 cup packed light brown sugar
- 4 large eggs, at room temperature
- 1 tablespoon pure vanilla extract
- 3/4 teaspoon salt
- 1 cup all-purpose flour
- 1 cup unsweetened cocoa powder
- 7 ounces roughly chopped chocolate or large chocolate chips

INSTRUCTIONS:

1. Preheat oven to 350°F.
2. Lightly grease an 8x12-inch baking pan* with cooking oil spray. Line with parchment paper (or baking paper); set aside.
3. Gather wet ingredients and take back to table: melted butter, oil and sugars in a bowl, 4 eggs and a small cup with the 1 tablespoon of vanilla.
4. Gather dry ingredients and take back to table: flour, cocoa powder and salt in another bowl.
5. Combine melted butter, oil and sugars together in a medium-sized bowl. Whisk well to combine. Add the eggs and vanilla; beat until lighter in color (another minute).
6. Sift in flour, cocoa powder and salt. Gently fold the dry ingredients into the wet ingredients until JUST combined (do NOT over beat as doing so will affect the texture of your brownies).
7. Gather chocolate chips in a bowl. Fold in 3/4 of the chocolate pieces.
8. Pour batter into prepared pan, smoothing the top out evenly, and top with remaining chocolate chips.
9. Bake for 20-22 minutes in class, 25-30 minutes at home for just under-done brownies (fudgier texture) or until the center of the brownies no longer jiggles and is JUST set to the touch.
10. After 15-20 minutes, carefully remove them out of the pan and allow to cool to room temperature before slicing into 16 brownies. They set while they cool.

NOTE: Brownies will continue baking and set in the hot pan out of the oven. If testing with a toothpick, the toothpick should come out dirty for fudge-textured brownies.

OPTIONAL ADD INS:

Crushed walnuts, peanuts, almonds, pecans, etc. Chocolate chips, peanut butter chips, shredded coconut, dried fruit (cranberries, raisins, etc.)

STORING:

Store at room temperature for 3 days, or refrigerator for up to 5 days. These brownies can also be frozen for up to 3 months. Thaw overnight in the refrigerator and bring to room temperature before serving OR reheat in the microwave.

Notes

*For thicker brownies, bake in a 7x11-inch pan for 40-45 minutes. For thinner brownies, bake in a 9x13-inch pan for 18-20 minutes.

PLEASE NOTE: An 8x12-inch pan bakes the most perfect brownies -- thickness and texture.

TIPS AND TRICKS:

1. Do NOT over beat your batter once the flour and cocoa powder are added. That creates air pockets in the batter which will give you cake-like textured brownies.
2. Do not over bake them. Set a timer if you need too. You can bake longer, but they won't be as fudgy. Remember, they will continue to bake slightly in the hot pan once pulled out of the oven,