

Super Fudge Brownies!

Here's the perfect recipe for chewy gooey fudge brownies. Perfect with an ice cold glass of milk, you'll want to make these delicious bar treats time and time again!

What You Will Need

1 cup butter (2 sticks)
6 ounces unsweetened chocolate
2 cups granulated sugar
1 tablespoon vanilla extract
4 eggs
1/2 cup all-purpose flour
1/2 cup chocolate chips or coarsely chopped nuts

Instructions

1. Preheat oven to 325°. Butter and flour an 8-by-8 inch baking pan.
2. Melt butter and chocolate over medium-low heat, stirring until well blended.
3. Remove butter/chocolate mixture from heat, and stir in sugar and vanilla extract.
4. Add eggs, one at a time, beating well after each addition.
5. Stir in flour; mix in chocolate chips or chopped nuts.
6. Spread batter evenly in the prepared pan.
7. Sprinkle chocolate chips or chopped nuts evenly across surface.
8. Bake in a 325° oven for about 45-55 minutes or until brownie feels dry on top.
9. Let the brownies cool in the pan on a rack.
10. When completely cool, cut into squares and store airtight.
11. Cut into bit-sized pieces and enjoy!

Visit www.Dyannbakes.com and watch a video of our Homemade Chocolate Fudge being made!