

Dessert and a Movie: Skillet Brownie

Emily Hutchinson

Yield: Serves 8

Ingredients:

1 cup unsalted butter

$\frac{3}{4}$ teaspoon fine salt

$\frac{3}{4}$ cup packed light brown sugar

$\frac{3}{4}$ cup granulated sugar

1 teaspoon pure vanilla extract

$\frac{2}{3}$ cup unsweetened cocoa powder (I used Hersheys)

2 large eggs

1 $\frac{1}{2}$ cup all-purpose flour, spoon and level measured

2 teaspoons baking powder

$\frac{1}{2}$ cup semi-sweet chocolate chips

Directions:

1. Preheat oven to 350 degrees.
2. In a medium bowl, mix flour and baking powder together with a whisk and set aside.
3. In a nonstick skillet, melt butter and salt and remove from heat immediately.
4. Add in sugars and vanilla and stir until combined, it will be buttery and everything might not mix completely in this step.
5. Add in cocoa powder, this will allow the cocoa flavor to deepen.

6. Next, add in eggs and stir until mixed.
7. Add in flour mix and stir until smooth.
8. Put chocolate chips on top and quickly stir in a chopping motion, the batter will be hot and will melt the chocolate chips so work quickly.
9. Bake on center rack for 20 to 25 minutes, don't overcook the brownie.
10. Allow to cool for 5 minutes and serve hot or allow to cool completely.

Enjoy, xoxo Em