

# Double Chocolate Brownies

## INGREDIENTS



3/4 cup unsifted flour



1/4 teaspoon baking soda

*salt*

1/4 teaspoon salt



1/3 cup butter



3/4 cup sugar



2 tablespoons water



12-oz (2 cups) semi-sweet  
chocolate chips



1 teaspoon vanilla extract



2 eggs

## METHOD

- Preheat oven to 325F.
- In small bowl, combine flour, baking soda, and salt; set aside.
- In small saucepan, combine butter, sugar, and water; bring **just to a boil**. Remove from heat.
- Add 6-oz (1 cup) semi-sweet chocolate chips and vanilla extract.
- Stir until chocolate chips melt and mixture is smooth.
- Transfer to large bowl.
- Add eggs, one at a time, beating well after each addition.
- Gradually blend in flour mixture.
- Stir in remaining 1 cup chocolate chips.
- Spread into DAC baking pan.
- Bake at 325F for 30 minutes.
- Cool completely. Cut into 2 1/4" squares.



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