

Edge Lover's Chewy Edge Brownies

Ingredients

12 Tbls	Unsalted Butter, room temperature
5 oz	Unsweetened Chocolate, chopped
1 cup	Sugar
1 ¼ cup	Brown Sugar
4 ea	Eggs
1 ½ tsp	Vanilla Extract
1 ¼ cup	All Purpose Flour
¼ tsp	Salt
1 cup	Semisweet Chocolate Chips

Instructions

1. Preheat oven to 375°F. Lightly spray the Baker's Edge with non-stick cooking spray.
2. In a medium bowl, sitting over a simmering pot of water (make sure the bottom of the bowl does not touch the water) melt the butter and chocolate, stirring occasionally until melted and then remove from the heat. Stir in the sugars to the chocolate mixture. Stir in one egg at a time followed by the vanilla extract. Stir in the flour and salt, just until combined. Fold in the chocolate chips.
3. Pour the batter into the prepared pan and spread evenly.
4. Bake for 40-45 minutes or until a toothpick inserted into it comes out with moist crumbs. Cool the brownies completely in the pan.