



WHOLE WHEAT

Fudge Brownies

INGREDIENTS

1C butter plus more for greasing pan
1 1/4C Cocoa powder
4 eggs
2C granulated sugar
1 1/2C Guardian Grains whole nutrition flour
1 tsp salt
1 tsp baking powder
2C milk chocolate chips

NOTES

These brownies are delicious eaten immediately! The bran of the whole nutrition flour will soften further overnight making them especially delectable the following day!

DIRECTIONS

1. Heat oven to 350 & grease 8x8 pan with butter.
2. In small pan melt the butter over medium-low heat.
3. Add cocoa; whisking until dissolved then remove from heat.
4. In separate bowl whisk together the eggs & sugar until thick & foamy; about 2-3 min by hand or 1 min with electric mixer. Slowly add the cocoa/butter mixture, mixing until uniform.
5. Now, stir in flour, salt & baking powder until just incorporated.
6. Fold in chocolate chips.
7. Scrape the batter(it will be thick!) into prepared pan.
8. Bake 30 minutes for gooey brownies or up to 45 minutes for cake-like brownies.
9. Let pan cool to room temperature before slicing and removing.