

JEFF'S 8 lb. BROWNIES

350°F

20 brownies

13 x 9 x 2 pan (metal-grease/flr)

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3 sticks unsalt butter

12 oz. bitterswt chocolate, chopped

6 Lg eggs

1 1/4 C ck flour (not self-rising)

1 C plus 2 Tbls. unswt. cocoa powdr (not Dutch proc)

3 C sugar

1/2 tsp salt

- Melt butter + choc. in lg bowl - until smth
 - whisk in eggs - 1 @ a time
 - Sift together flour, cocoa, add sugar + salt.
 - Stir into choc. mix
 - pour into pan + bake in middle of oven.
 - BAKE 40-45 min. Cool completely in pan - 2 hrs.
- Makes heavy moist brownies
- baked full time (used normal flr - + added sml amt of BP - Ane results)