Basic Brownies Recipe

1/3 cup butter

6 oz semisweet chocolate, chopped

¾ cup granulated sugar

2 eggs

1 tsp vanilla extract

½ cup all-purpose flour

Pinch of salt

1. Preheat oven to 350 F.
2. In a saucepan over medium heat, melt the chocolate and butter. Let cool 10 minutes.
3. Whisk in sugar. Add eggs one at a time. Add vanilla extract. Mix until smooth.
4. Stir in flour and salt.
5. Pour into a parchment lined 8 inch square pan. Bake in the centre of oven for about 25 minutes or until a toothpick inserted into the centre of the pan comes out with a few moist crumbs clinging to it.
6. Let cool on a rack. Cut into squares.

Yield: 16 brownies