



The Best Brownies



INGREDIENTS

- 3/4 cup melted butter
- 1/4 cup oil of choice
- 3/4 cup chocolate chips or chopped chocolate
- 1 teaspoon vanilla
- 3 whole eggs
- 2 egg yolks
- 1/2 cup brown or coconut sugar
- 1 cup cane sugar
- 3/4 cup cocoa powder
- 1 cup flour

Add Nuts or Chocolate Chips to batter if desired.

DIRECTIONS

Melt butter in saucepan over the stove. Add in oil and chocolate chips, stir until melted and smooth. Beat in eggs and vanilla. Once you have mixed well, add in sugar. Lastly fold in cocoa powder and flour being sure not to over mix. Add to a parchment lined baking dish and bake at 325 for about 30 minutes. Remember every oven is different so you will need to keep an eye on them to prevent over baking!

NOTES: Try adding caramel sauce and pecans on top, or try frosting with coconut pecan frosting

