

Megan's Brownie Recipe

200 g Dark Chocolate
150 g Butter
1.5 cups sugar
3 eggs
1 tsp vanilla
1 cup Flour
1/4 tsp salt
1/2 tsp baking powder
1 cup chocolate chips



Preheat oven to 170°C. Heat dark chocolate and butter in a double boiler until melted. Add sugar and stir until incorporated. Remove from heat. Combine eggs with vanilla in a separate container and mix. Add egg and vanilla mixture to cooled sugar, butter, and chocolate mixture. Combine flour, baking powder and salt in separate bowl and mix. Add to this mixture to chocolate mixture and stir until just incorporated and there are no lumps. Butter a 9"x13" pan. Pour batter into pan. Sprinkle chocolate chips on top. Bake for 25-30 minutes at 170°C.



Megan Eyler with the Bilingual Section's students