

One Bowl Brownies

Our Hello Someday Crossroads pairs beautifully with these fudgy brownies because the dark chocolate balances this medium-bodied red wine.

INGREDIENTS

- ¾ cup unsalted butter, melted (1½ sticks unsalted butter)
- 3 eggs
- ¾ cup brown sugar
- ¾ cup white sugar
- 1 tsp vanilla extract
- ½ tsp salt
- ¾ cup cocoa powder
- 1 cup flour
- ¾ cup semi-sweet chocolate chips



RECIPE

1. Preheat the oven to 350F. Line a 8"x8" or 9"x9" pan with parchment and spray with non-stick cooking spray. If you don't have parchment paper grease the pan well.
2. Melt butter in a bowl. Then add brown sugar, white sugar, eggs, vanilla extract, salt and whisk until smooth and combined.
3. Sift in cocoa powder and all-purpose flour and stir until just combined. Fold in the chocolate chips.
4. Spread the batter evenly into the prepared pan.
5. Bake for 22-25 minutes until the brownies are just set to touch. Don't over bake the brownies. They will set up as they cool. Remove from the oven and let cool before cutting into squares.

Wine and food pairings by: Hello Someday Wine Recipe and food photography by: Cooking in my Genes