

In the Kitchen with Bradley



Today In Stay & Play We Made Brownies!

Tools we used: Bowls, Measuring Cups, Mixing Spoons, Whisk, Electric Mixer, Baking Dish, Oven

Techniques we practiced: Measuring, Mixing, Whisking, Pouring

Ingredients:

(Makes 12 Brownies)

2 cups granulated sugar

4 large eggs at room temperature

1 cup salted butter melted

2/3 cup cocoa powder

3/4 cup all-purpose flour

¼ tsp salt

½ tsp vanilla extract

Directions:

*Preheat oven to 350 degrees

*Line a 9x9 baking dish with parchment paper

*Add the sugar and eggs to a large mixing bowl and beat with an electric mixer for 3-4 minutes until sugar is dissolved

*Whisk in the melted butter and vanilla

*Add the flour, cocoa powder, salt, and mix

*Pour batter into baking dish and bake at 350 for 30-35 minutes

*Let them cool before cutting and enjoy!