

Deep Chocolate Glazed Brownies

Brownies

4 ounces bittersweet or semi-sweet chocolate
 $\frac{2}{3}$ Cup unsalted butter
2 cups of sugar
4 eggs
1 tsp vanilla extract
1 $\frac{1}{2}$ cups unsifted flour
 $\frac{1}{2}$ tsp salt
1 tsp baking powder



Preheat oven to 350 degrees F.

Melt chocolate and butter in a glass bowl in the microwave (30 seconds at a time, stirring after each time) until smooth and everything is melted. Do not overheat. Add sugar and mix together gently. Add eggs and vanilla and mix until incorporated.

Add flour, salt, and baking powder and mix with a fork on top of chocolate batter, then stir in until just incorporated.

Pour into a greased 9x12 pan and back for 25 minutes (check after 20 minutes). Brownies are done when a toothpick comes out fairly clean, not sticky. Cool thoroughly and then glaze.

Glaze:

8 -10 ounces of chocolate chips (semisweet or bittersweet depending on how sweet you want it)
 $\frac{1}{3}$ Cup of heavy cream
4 tablespoons unsalted butter

Melt chocolate, cream, and butter in a glass bowl in the microwave (30 seconds at a time, stirring after each time) until smooth and everything is melted. Do not overheat.

When brownies are cool and glaze is cooled to desired thickness (the cooler it is, the thicker the glaze will get), then spread evenly over brownies. Best refrigerated and glaze thickens on brownies.

Cut into 2" brownies. Serves 24. Unless you fight over the edges, in which case you will have fewer brownies to eat and more edge pieces to gobble down.