

Brownies I



Brownies I Maybe it was the [Peter Seller's clip](#), maybe it was how easy the [pita bread](#) was, or maybe it's just because I want a brownie recipe for when that [pouch of yummy mix](#) is not on sale... Whatever the case may be, I've lately been inspired by Michele at [Veggie Num Nums](#) to bake a lot of things.

3/4 cup + 2 T all purpose flour
1 cup semi-sweet chocolate chips
2 large eggs
3/4 cup sugar
1/3 cup vegetable oil
2 T butter
1/2 tsp instant coffee (optional)

Preheat oven to 350.

In a small microwave safe bowl, melt butter and chocolate chips. Stir every 20 seconds.

Mix everything up, mix in chocolate, scrape into a greased pan. And to quote Michele "Bake for 25-30 minutes, rotating the pan from front to back halfway through. Brownies should be slightly firm to the touch and a crust should form on the top. A toothpick will not come out clean."

I baked for 14 minutes, rotated, then baked for another 14 minutes.

Today, I am using 1/2 tsp of instant coffee from a packet of [Starbucks Decaf Italian Roast VIA](#).

These were crisp around the edges, nice and chewy. The texture was spot on what I like in a brownie. I felt there was a sort of aftertaste of sugar, but that might have been from inhaling...