Skillet Brownies



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Recipe by: Laura Vitale

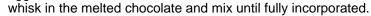
Serves 6

Prep Time: 15 minutes Cook Time: 25 minutes

Ingredients

- __2/3 cup of All Purpose Flour
- __1 Tbsp of Cocoa Powder
- __1/4 tsp of Salt
- __1 tsp of Instant Espresso Powder
- ___1/2 cup of unsalted Butter, softened at room temperature
- __1 cup of Granulated Sugar
- __1 tsp of Vanilla Extract
- __3 Eggs
- __1 cup of Bittersweet Chocolate Chips, melted
- __Additional Chocolate Chips and Chopped Walnuts, optional

- 1) Preheat your oven to 350 degrees, spray or butter a 9 pie pan with some non-stick spray and set it aside.
- 2) In a small bowl, whisk together the flour, cocoa powder, salt and espresso powder, set aside.
- 3) In a large bowl, cream together the butter and sugar using a spatula, then switch to a whisk and and whisk in the eggs and vanilla, mix until combined, then





- 4) Switch back to a spatula, fold in the dry ingredients, mix until incorporated, then pour the mixture in the prepared pan and sprinkle the nuts and chocolate chips over the top.
- 5) Pop it in the oven, bake for 25 minutes then allow it to sit for 10 minutes before serving. Serve with a scoop of vanilla ice cream and dig in!