



## Cocoa Brownies

### **Makes 16 brownies**

4 eggs at room temperature  
2 cups sugar  
2 tsp. vanilla extract  
1 cup melted unsalted butter -- cooled down  
1 ¼ cups unsweetened cocoa –sifted  
½ cup flour – sifted  
1 tsp. salt

Heat oven to 300 degrees and prep a square brownie pan by buttering and flouring it.

Mix the sifted flour, cocoa and salt in a bowl.

Place the eggs in a bowl and beat until they are pale – about 3 minutes. Add the sugar and mix. Add the vanilla and butter and mix. Do not over beat, just mix it. Add the flour and cocoa and mix. Again, do not over beat, just mix it.

Pour the batter into the pan and place it in the oven. Bake for 45 to 55 minutes, until an inserted toothpick comes out clean. Remove from the oven and cool down completely – about 3 hours.

Once the brownies are completely cooled, cut them into squares. Serve and enjoy!

**CALORIES 247.95; FAT 13.48 grs (sat 8.11; mono 3.77; poly 0.64); PROTEIN 3.42 grs ; FIBER 2.34 grs; CARBS 32.26 grs; CHOLESTEROL 74.28 mg; IRON 1.35 mg; SODIUM 166.19 mg; CALCIUM 19.65 mg**