Brownies

1 and ¼ cups flour

¾ cup coco powder

½ teaspoon baking powder

4 eggs

2 sticks butter, softened

1 splash vanilla

2 cups sugar

¾ cup chocolate chips

¾ cup walnuts

Directions

1. Preheat oven to 350 degrees
2. Grease 9 by 13 baking pan
3. Add flour, coco powder, and baking powder to mixing bowl
4. In separate bowl cream together butter and sugar with a whisk
5. Add vanilla and nix
6. Add 1 egg at a time to butter, mixing after each one
7. Add about ½ cup dry mixture to butter at a time until all dry ingredients are gone. Mix well with a spatula after each addition.
8. Stir in chocolate chips and walnuts, one ingredient at a time. (For this I like to start with a spatula, and then use my hands to sort of knead in the chips and nuts. It’s super messy, but evens out the mixture.)
9. Spread the mixture evenly in a 9 by 13 baking dish. Leave about an inch of tin above the mix.
10. Bake for 30 minutes or until done