

# Maine Arts Camp

Recipe: Bombshell Brownies

Chef: Charlie Limoggio CEC

Servings: 1 pan How many can you eat?

Quantity	Unit	Item	Prep Notes
2	Sticks	Unsalted butter	Melted
3	Cups	Sugar	
1	Tablespoon	Vanilla extract	
4	Large	Eggs	
1 ½	Cups	All-purpose flour	
1	Cup	Unsweetened cocoa powder	
1	Teaspoon	Salt	
1	Cup	semisweet chocolate chips	

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 baking dish.
2. Combine the melted butter, sugar, and vanilla in a large bowl. Beat in the eggs, one at a time, mixing well after each, until thoroughly blended.
3. Sift the flour, cocoa powder, and salt in a bowl. Gradually stir flour mixture into the egg mixture until blended. Stir in the chocolate morsels. Spread the batter evenly into the prepared baking dish.
4. Bake in preheated oven until an inserted toothpick comes out clean, 35 to 40 minutes. Remove, and cool pan on wire rack before cutting.

**Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.**