

# ULTIMATE UNLEAVENED BROWNIES

## FOR EACH JAR, LAYER INGREDIENTS

- 1¼ cups sugar
- ¾ cup plus 2 tablespoons unsweetened cocoa powder
- ¼ teaspoon salt
- ½ cup flour *(of choice)*
- ¾ cup walnut or pecan pieces *(optional)*
- ¾ cup dark chocolate chips

## CUT & ATTACH TAG TO EACH JAR



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- 1 Jar dry ingredients
- 10 Tablespoons (*1¼ sticks*) unsalted butter, *melted*
- 2 cold large eggs
- ½ teaspoon vanilla

- 1 Preheat oven to 350 °F (175 °C). Line 8" pan with parchment.
- 2 Melt butter and add to dry ingredients.
- 3 Add the eggs one at a time, stirring vigorously after each one.
- 4 When the batter looks thick, shiny, and well blended, beat vigorously for 40 more strokes.
- 5 Spread evenly in pan.
- 6 Bake until a toothpick plunged into the center emerges slightly moist, 20 to 25 minutes. Let cool completely on a rack.
- 7 Transfer the brownies to a cutting board. Cut into 16 or 25 squares.

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