



From the kitchen of
The Ponderosa Lodge Farm &
Bed & Breakfast

www.theponderosalodge.com

TRIPLE CHOCOLATE BROWNIES

- 6 oz. fine-quality bittersweet chocolate chopped
- 2 ounces unsweetened chocolate, chopped
- 3/4 cup (1 1/2 sticks) unsalted butter
- 1 1/2 cups sugar
- 2 tsp. vanilla
- 4 large eggs
- 1 tsp. salt
- 1 cup flour
- 1 cup semisweet chocolate chips

In metal bowl, set over a pan of barely simmering water, melt bittersweet chocolate and unsweetened chocolate with butter, stirring till mixture is smooth. Remove from heat and let cool till lukewarm. Stir in the sugar and vanilla and add the eggs, one at a time, stirring well after each addition. Stir in the salt and flour just till combined, then add chocolate chips.

Pour batter into well-buttered and floured 13 x 9 inch baking pan, smooth the top and bake at 350 degrees for 25-30 minutes or till tester comes out with crumbs adhering to it. Let cool completely in pan on rack and cut into 24 bars.

Yield: 24 brownies