



Brownies

1 cup butter, melted
1/2 cup cocoa powder
4 eggs
1 1/2 tbsp vanilla
2 cups sugar
2 cups flour

Frosting:

1/4 cup butter, room temperature
1/4 cup cocoa powder
1/4 cup milk
2 1/2 cups powdered sugar

Preheat oven to 350°F.

Line a 9 × 13 pan with foil and spray with cooking spray. Set aside.

In a bowl of a stand mixer, combine melted butter and cocoa powder. Mix on medium speed until all lumps are gone.

Add eggs and vanilla, and beat until thickened and smooth, about 1 minute.

Add sugar and beat until incorporated, then add flour and mix until combined.

Spread in prepared pan and bake for 20–25 minutes, until the center is just set.

While the brownies are baking, prepare the frosting by beating butter and cocoa powder together.

Add milk and powdered sugar, and beat until smooth.

Allow brownies to cool for about 10–15 minutes, then spread frosting on top while still warm.

Allow brownies to cool completely before cutting into squares.