



One Bowl Brownies

1 cup melted butter
1 cup white sugar
1 cup packed dark brown sugar
4 large eggs
1 tbsp vanilla

1 cup all-purpose flour
1 cup Dutch-processed or unsweetened cocoa powder
1 tsp espresso powder (optional)
1 tsp kosher salt
1 1/4 cups chopped chocolate, divided

Preheat oven to 350°F. Spray a 9 × 13 pan with nonstick spray. Line with parchment paper with an overhang on the sides and spray again. Set aside.

In a large bowl, stir together melted butter, white sugar, brown sugar, eggs, and vanilla until smooth.

Sift in flour and cocoa. Add salt and espresso powder (if using) and stir until just combined. Do not overmix.

Fold in 1 cup of chopped chocolate.

Spread evenly in the pan and sprinkle remaining chocolate on top.

Bake for 25–30 minutes, until just set to the touch.

Do not overbake. Let cool before cutting into squares.