**Death By Chocolate Brownies**

**Ingredients:**

![C:\Users\ebooth\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\CGSL2QP2\brownies-4[1].jpg]()

1 C + 2 Tbs AP flour

2/3 C packed brown sugar

3/4 tsp salt

2/3 C sugar

1 t baking powder

1/3 C baking cocoa

1/2 C semisweet chocolate chips

1/2 C chopped walnuts \*optional

2/3 C vegetable oil

1 tsp vanilla extract

3 large eggs

**Directions:**

1. Measure flour, brown sugar, sugar, salt, baking powder, cocoa, and chocolate chips into a large mixing bowl. (This mix can be covered and stored in a cool place for 6 months!)
2. In your other mixing bowl, beat eggs, oil, and vanilla and mix well.
3. Add in your brownie mix a little at a time and stir well until the batter is thoroughly mixed.
4. Spread evenly into a greased 9 x 9 inch square baking pan.
5. Bake at 350F for 30-32 minutes.
6. Use a toothpick inserted into center to check for doneness. If the toothpick comes out clean then the brownies are done.
7. Enjoy!