

# Classic Brownies

1/2 cup (1 stick) of butter, cut into pieces

4 ounce Ghirardelli Chocolate 60% or 70% Cacao Baking Bar

1 cup firmly packed brown sugar

1 teaspoon vanilla extract

2 large eggs

3/4 cup all-purpose flour

1/4 teaspoon baking powder

1/2 teaspoon salt

1/2 cup Ghirardelli Milk Chocolate Baking Chips

Chop baking bar into pieces and melt with butter over medium heat, stirring continuously.

Stir brown sugar and vanilla into chocolate mixture. Remove from heat, add eggs and mix well.

In a bowl, sift together flour, baking powder and salt. Add flour mixture to chocolate mixture, mixing until well blended.

Stir in chocolate chips and pour batter into a greased 8-inch, square baking pan.

Bake for 25 to 28 minutes at 350 degrees.

Let cool before cutting into squares.

