



## Laura's Lucky Brownie Recipe

1 cup (2 sticks) unsalted butter  
2 cups sugar  
1/2 cup Ghirardelli Cocoa Sifted  
4 large eggs  
2/3 cup all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon baking soda  
2 teaspoons vanilla extract  
2 cups (12-oz. pkg.) Ghirardelli Semi Sweet or 60% Cocoa Chocolate Chips

### Directions:

Pre-Heat oven to 350°F.

Spray 13x9x2-inch metal baking pan with Pam.\* Use a metal Pan.

Melt butter in medium saucepan over low heat. Add sugar and cocoa; stir to blend.  
Remove from heat.

Stir in eggs. Stir together flour, salt and baking soda; stir into chocolate mixture. Stir in vanilla, chocolate chips . Spread in prepared pan.

Bake 25 to 30 minutes or until brownies begin to pull away from sides of pan and begin to crack slightly; do not over bake. Cool completely in pan on wire rack. Cut into bars.

Secret: Cut Brownies with a plastic knife, they won't tear while cutting.

Makes about 24 brownies.