

STEVE McSHANE'S FAVORITE SCRATCH BROWNIES

Oh my gosh. If there is one thing in life that I'll miss when I die, it's a great home made brownie. This recipe will knock your socks off. Like some of my other favorite treats, I've researched and experimented to find the absolute greatest success. Enjoy!

Note – this recipe is what I call a “half.” You'll want to double it to make friends at the office.

- 6 ounces unsweetened baking chocolate – Ghirardelli of course!
- 1 cup salted butter, softened (I prefer Challenge Butter)
- 4 large eggs
- 2 cups granulated sugar
- 1 tablespoon vanilla extract
- 1/2 cup all-purpose flour
- 1 cup semi-sweet chocolate chips –Ghirardelli Chocolate Chips!

Preheat oven to 300°F and grease an 8x8 baking pan. Mix the unsweetened chocolate and butter in a double boiler until pieces are almost melted. Remove and keep stirring until its smooth. In another bowl, beat the eggs about 5 minutes. You want 'em fluffy! Add sugar and then vanilla and keep mixing. Finally – add the chocolate mixture until smooth. The flour is the last addition. Pour the mix into a greased pan and use a spatula to even out the goods. The final step is a sprinkling of chocolate chips. You will want to bake your brownies 45-55 minutes. If your oven has a “convection” feature, use it. The batter should be set and a toothpick inserted into the center should come out clean.