

## Extra Fudgy One-Bowl Brownies

### Ingredients:

- ½ cup boiling water
- 2 ounces (57 g) unsweetened chocolate, finely chopped
- ⅓ cup (28 g) unsweetened or Dutch-process cocoa powder
- 2 ⅓ cups (495 g) granulated sugar
- ½ cup vegetable, canola, or avocado oil (could also try melted coconut oil)
- 4 tablespoons (57 g) salted butter, melted
- 2 large eggs + 2 large egg yolks
- 2 teaspoons vanilla extract
- 1 ¾ cups (249 g) all-purpose flour
- ½ teaspoon salt
- 1 cup (170 g) semisweet or bittersweet chocolate chips

### Directions:

1. Preheat oven to 350 degrees F. Line a 9X13-inch metal pan with aluminum foil and lightly grease with cooking spray (the lining of the pan is optional but helps with cleanup or pulling out the whole slab of brownies).
2. In a large bowl, whisk together the boiling water and chopped chocolate until smooth (if the chocolate doesn't melt fully, microwave the water/chocolate mixture for 20-30 seconds). Add the cocoa powder and whisk together.
3. Add the sugar, oil, butter, eggs and vanilla. Mix until smooth and well-combined.
4. Add the flour and salt and mix until just combined and no white streaks remain. Stir in the chocolate chips (don't overmix, just fold them in until evenly distributed).
5. Spread the batter evenly in the prepared pan. Bake for 25-30 minutes until crackly on top and set around the sides. Cool completely (and chill, if desired – makes cutting easier).