



Chicago Brownie



6 servings



45 minutes

INGREDIENTS

1/2 cup butter

1/2 cup all purpose flour

1 cup white powdered sugar

1/2 cup cocoa powder

2 tsp baking soda

1 tsp vanilla extract

a pinch of salt

2 eggs

Frosting :

3 tsp softened butter

3 tsp cocoa powder

1 tsp honey

1 cup white powdered sugar

1 tsp vanilla extract

NOTES

Brownies will last 3 to 4 days in an airtight container at room temperature and up to a week in the refrigerator.

DIRECTIONS

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a pan.
2. Melt 1/2 cup butter in a large saucepan. Stir in sugar, eggs, and 1 teaspoon vanilla. Beat in 1/3 cup cocoa, flour, salt, and baking powder. Spread batter into the pan.
3. Bake in preheated oven until top is dry and edges have started to pull away for about 25 to 30 minutes.
4. Cool briefly before frosting.
5. To make the frosting: Mix softened butter, powdered sugar, 3 tablespoons cocoa, honey, and 1 teaspoon vanilla extract in a bowl. Stir until smooth.
6. Frost brownies while they are still warm.

