



Hershey's Best Brownies

Makes a 9x13" pan size batch

Ingredients

- 1 C salted butter
- 2 C granulated sugar
- 4 eggs, room temperature
- 2 tsp. pure vanilla extract
- $\frac{3}{4}$ C cocoa (Hersheys is fine, but I do sift it)
- 1 C flour
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- 1 C toasted nuts, either pecans or walnuts cut into $\frac{1}{4}$ inch pieces
- Optional: Sprinkle a handful of chocolate chips on top before baking. You better believe I did this and used dark chocolate chips!

Instructions

(This is a one bowl or pan mixing situation)

Heat oven to 350, spray or use my pam like mixture, 9 x 13 pan.

Melt butter, stir in sugar and vanilla. Add eggs, hand beat, add cocoa and beat until well blended. Add flour, baking powder, salt and nuts. Sprinkle about one cup of chocolate chips evenly on top. Bake for 20-25 min. Cool and cut.