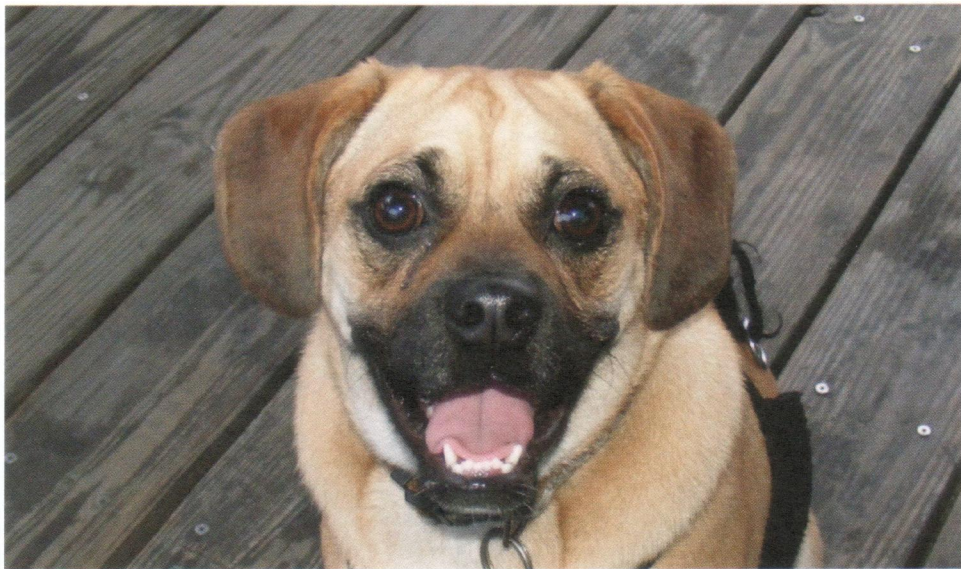


A favorite family recipe from
The Skaggs Family



Extreme Brownies

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|----------------------------------|--------------------------------|
| 1 C butter | 1 t baking powder |
| 2 1/4 C sugar | 1 t espresso powder |
| 4 eggs | 1 T vanilla extract |
| 1 1/4 C unsweetened cocoa powder | 1 1/2 C flour |
| 1 t salt | 2 C semi sweet chocolate chips |

1. Pre-heat the oven to 350 degrees. Butter a 9x13 baking dish.
2. In small saucepan over low heat, melt butter completely. Stir in sugar and continue cooking for 1-2 minutes, stirring constantly. Do not allow sugar mixture to boil.
3. Pour butter mixture into a large bowl or stand mixer, beat in cocoa powder, eggs, salt, baking powder, espresso powder, and vanilla extract. Mix until well combined.
4. Stir in the flour and chocolate chips until well combined.
5. Spread into prepared pan (batter will be very thick and sticky) and bake for about 30 minutes, until a tester comes out mostly clean. The edges should be set and the center should still look slightly moist, but not uncooked.
6. Cool on a wire rack.