



Not-From-A-Mix Brownies

(via The Frugal Girl)

1 cup all-purpose flour

1/2 cup unsweetened cocoa powder, sifted

1/4 teaspoon salt

1/4 teaspoon baking powder

5 tablespoons butter

1 1/4 cups sugar

2 eggs

1 teaspoon vanilla

1 teaspoon instant espresso powder dissolved in 1 teaspoon hot water

Heat oven to 350⁰ F.

In a medium bowl, combine flour, sifted cocoa powder, salt, and baking powder.

Melt butter in a saucepan over low heat. Remove pan from heat and stir in sugar (texture will be sandy).

Stir eggs, vanilla, and espresso mixture into butter/sugar mixture until thoroughly combined.

Stir dry ingredients into egg/butter mixture, and mix until no streaks of flour remain.

Scrape batter into greased 8x8 inch baking pan and bake 20-25 minutes, or until toothpick inserted into center of pan comes out slightly gooey. Cool pan in wire rack, then cut into squares.