Fudgy Brownies

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INGREDIENTS:

3/4 cup unsweetened cocoa powder

1/2 teaspoon baking soda

1/3 cup vegetable oil

1/2 cup boiling water

2 cups white sugar

2 eggs

1/3 cup vegetable oil

1 1/3 cups all-purpose flour

1 teaspoon vanilla extract

1/4 teaspoon salt

DIRECTIONS:

1.Preheat oven to 350 degrees F (175 degrees C). Line a 9x9 baking pan with parchment paper or you can use a 9x13 for thinner but still chewy brownies.

2.In a large bowl, stir together the cocoa and baking soda. Add 1/3 cup vegetable oil and boiling water. Mix until well blended and thickened. Stir in the sugar, eggs, and remaining 1/3 cup oil. Finally, add the flour, vanilla and salt; mix just until all of the flour is absorbed. Spread evenly into the prepared pan.

3.Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the brownies comes out clean. Allow to cool before lifting from pan using parchment paper. Cut into squares. 9x9 I usually cut into 16 squares.

Enjoy!!