



COOKING

CHOCOLATE CHIP BROWNIES

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proDESCRIPTION

What's better than brownies? We'll tell you...chocolate chip brownies! Learn how to make this delicious dessert that will have everyone asking for seconds!

INGREDIENTS

- 2 cups semisweet chocolate chips, divided
- 2/3 cup butter
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla
- 1 1/4 cups flour
- 1 tsp baking powder
- 1 cup rolled oats

TOOLS

- 9x13 inch baking pan

DIRECTIONS

1. Preheat oven to 350F.
2. Melt 1 cup of the chocolate chips and allow to cool slightly. Cream together the butter and sugar.
3. Add the melted chips and mix well. Stir in the flour, baking powder, rolled oats, and remaining 1 cup of unmelted chocolate chips.
4. Spread the batter in a lightly greased standard 9x13 inch baking pan, and bake 25 to 30 minutes or until brownies begin to leave the side of the pan. Cool before cutting into bars.