

Amazing Fudge-y Cake-y Brownies with Chocolate Chunks
Recipe by Aryn Henning Nichols – Inspire(d) Media – iloveinspired.com

Ingredients:

10 ounces semisweet chocolate chips
1 cup (2 sticks) unsalted butter, cut into pieces
2 tablespoons cocoa powder
2 cups granulated white sugar
1 tablespoon pure vanilla extract
6 large eggs
1 cup strong-brewed coffee (remember you're making these when you make your coffee in the morning!)
1 1/2 cup all-purpose flour
1/2 teaspoon salt
1 1/2 cup semi-sweet chocolate chips (optional) ((but do it))

To make:

Preheat oven to 350 degrees F and place the rack in the center of the oven. Butter (I always use the paper from the butter sticks) a 12x17 metal sheet pan.

Melt the chocolate and butter in a large stainless steel bowl placed over a saucepan of simmering water (I always use my KitchenAid mixer bowl nestled right in a pan of water). Stir, stir, stir until beautifully melted. Remove from heat and stir in the cocoa powder and sugar. Next, whisk in the vanilla extract and eggs, one at a time, beating well after each addition. Whisk in the coffee as well. Finally, stir (don't use the whisk, it doesn't like this part) in the flour, salt and chocolate chips (if using).

Pour into the prepared pan and bake for about 25-28 minutes, or until a toothpick inserted in the center comes out with a little batter clinging to it, and, inserted in the edges, comes out almost clean. DO NOT OVER BAKE. Remove from oven and let cool on a wire rack. Serve warm with whipped cream, then room temp the next day, and then freeze the extra because they're amaaaazing that way too!