



Organization Breeds Creativity

## ✧ Jennifer's Triple Chocolate Brownies ✧

### Ingredients

3 squares (1 ounce each) unsweetened chocolate, coarsely chopped  
2 squares (1 ounce each) semisweet chocolate, coarsely chopped  
½ cup butter  
1 cup flour  
½ tsp salt

¼ tsp baking powder  
1 ½ cups sugar  
3 eggs  
1 tsp vanilla  
¼ cup sour cream  
½ cup milk chocolate chips  
Powdered sugar

### Details

- Preheat oven to 350 degrees.
- Grease 13x9 inch pan.
- Chop baking chocolate, so it will melt evenly.
- Place both baking chocolates and butter in microwavable bowl. Microwave at high 2 minutes or until butter is melted; stir until smooth. Cool to room temperature (or almost room temperature). If the chocolate is too hot, it will cook the eggs when you mix them together... Jennifer says this is bad
- Beat sugar, eggs, and vanilla in large bowl until slightly thickened. Beat in chocolate mixture until well combined.
- Combine flour, salt, and baking powder in small bowl. Add flour mixture to chocolate mixture; beat until blended.
- Add sour cream; beat until combined. Stir in chocolate chips. Spread mixture evenly into prepared pan.
- Bake 20 to 25 minutes or until toothpick inserted into center comes out almost clean.
- Cool brownies completely in pan on wire rack. Sprinkle with powdered sugar. Cut into squares.

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