Best Fudgiest Brownies

I have been looking for the perfect brownie recipe for YEARS. You would think a chocolatier would have that one nailed, but it has taken until now to find the perfect rich chocolatey goodness found in these. I have to give credit where it is due to Karina at cafedelites.com. This is her recipe scaled to accommodate my pan size. It is sheer perfection.

3/4 cup butter, melted (I use salted)
1 3/4 cups granulated sugar
2 Tblsp. vegetable oil
1 Tblsp. pure vanilla extract
3 large eggs
3/4 cup cocoa powder
3/4 cup all-purpose flour
1/2 teaspoon salt
1 cup dark chocolate chunks or chips

Preheat oven to 350° Fahrenheit.

Prepare your pan - I used a metal 9 x 9 square baking pan. Lightly butter it, then line with parchment paper. I cut the paper to hang over two edges, leaving the other two edges exposed. This creates handles to more easily remove the brownies from the pan once they have cooled.

Put the melted butter, sugar and oil in the bowl of a mixer (or in a medium sized mixing bowl if you are using beaters or sheer muscle power). Beat until fluffy (about a minute).

Add the eggs and vanilla and beat again until lighter in color (another minute).

Sift the cocoa powder, flour and salt over the butter mixture and fold in gently. Do not over-mix or your brownies will be cakey rather than fudgy.

Fold in the chocolate chunks three quarters of the way into mixing the dry ingredients in.

Pour into your prepared pan, smoothing out the top evenly.

Bake for 25-30 minutes or until the center of the brownies is no longer jiggly and is just set to the touch. (The brownies will continue to cook in the pan out of the oven) If you test with a toothpick, it should not come out clean.

Let cool about 10-15 minutes, carefully lift them out of the pan onto a cutting board. Let cool another 15-20 minutes before cutting into 16 squares.

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