Hot Chocolate Brownies

Recipe by Caroline Anderson

1 can Woodhouse Hot Chocolate, any flavor
1 cup butter
¼ cup cocoa powder
¾ cup sugar
1 tbsp. vanilla
3 eggs
1/8 tsp. salt
1 cup flour

Optional: Be creative add nuts and other traditional brownie ingredients to compliment the flavor of the Woodhouse Hot Chocolate you have chosen. Go with what you feel!

Preheat oven to 350° Fahrenheit.

Put the butter and Hot Chocolate in a saucepan over medium heat stirring occasionally until mixed, making sure not to burn the chocolate. Once mixed, add the cocoa powder and mix until combined. Remove the pan from the burner , and let cool for at least five minutes.

Once slightly cooled, add the sugar and vanilla and whisk together. Add the eggs one at a time whisking together between each. Now add the salt, flour, and optional ingredients, and whisk until just combined.

Put the batter in a greased and floured 9” x 13” pan and bake for about 40 minutes, or until a toothpick comes out cleanly.

Wait until at least slightly cooled to cut the brownies as they will be gooey.

Boom, delicious brownies.

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