

## Triple Chocolate Chunk Brownies

Yield: 12 brownies

325°F

9x13-inch pan, foil lined and sprayed with a non-stick spray

These brownies are very chewy brownies that will stay chewy for up to a week. Keep in a zip-lock bag to keep soft.

1 cup	unsalted butter
6 oz	unsweetened chocolate, chopped fine
4 large	eggs
pinch	salt
2 cups	granulated sugar
1 tbsp	pure vanilla extract
1 cup	all-purpose flour
6 oz	milk chocolate chunks
6 oz	dark chocolate chunks

1. In a saucepan over low heat, melt the butter. Remove from the heat and place the chocolate into the butter. Stir until melted off of the heat. Set aside.
2. In a large mixing bowl, combine eggs and salt, beat for 30 seconds. Gradually add sugar while the mixer is on and continue to beat for 3 minutes. Add vanilla and melted chocolate mixture, beat until smooth.
3. Add the flour and quickly beat only until blended. Stir in the chocolate chunks.
4. Place into prepared pan, bake for 30 minutes exactly.
5. Cool.