**Brownies**

**Ingredients**

1 1/4 cup All-purpose flour

1 teaspoon salt

2 Tbs unsweetened cocoa powder

12 ounces dark chocolate chips, melted

1 cup unsalted butter (2 sticks), melted

1½ cups granulated sugar

½ cup packed light brown sugar

2 teaspoons vanilla extract

5 eggs, at room temperature

**Directions**

Preheat the oven to 350 degrees F. Grease a 9×13-inch baking pan. Line the pan with parchment paper.

In a medium bowl, whisk the flour, salt, and cocoa powder together and set aside

In a medium pot, combine the butter and chocolate and place over medium low heat. Mix constantly until the mixture is smooth and melted. Once melted, transfer this mixture to a large mixing bowl.

Add both sugars and vanilla to the chocolate and whisk to combine. Next, add the eggs, one at a time, and whisk to combine. *Be sure to mix each egg in all the way before adding the remaining eggs.*

Add the flour mixture to the wet ingredients and whisk just until combined.

Pour the batter into the prepared pan and smooth out the top. Bake for 30-40 minutes, or until a toothpick inserted into the center of the brownies comes out with a few moist crumbs.

Put the chocolate, butter and instant espresso powder in a large bowl and set it over a saucepan of simmering water, stirring occasionally, until the chocolate and butter are completely melted and smooth.

Cool completely before cutting into 24 squares.