**Cocoa Brownie Mix For Two**

Makes 2 large brownies

**For the Brownie Mix:**

1/3 cup natural unsweetened cocoa powder  
1/4 cup all-purpose flour, plus more for dusting  
1/8 teaspoon baking powder  
1/4 teaspoon fine salt  
1/3 cup packed dark brown sugar  
½ cup plus 3 Tbsp. powdered sugar

*Optional: ½ cup of mix-ins (chocolate chips, nuts, etc)*

**For the Wet Ingredients:**

1/3 cup canola or any flavorless oil

1 egg plus 1 egg yolk

1/2 teaspoon vanilla extract

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**Assembly/Baking**

**For the Mix:**

Carefully measure all the mix ingredients and whisk or shake in a bag to combine.

**For the Brownies:**

Preheat oven to 325 and grease a standard loaf pan with cooking spray.

In a medium bowl, combine the dry mix and all the wet ingredients. Mix with a whisk until shiny and well combined. Do Not Overmix!

Bake for 18 to 23 minutes (you can allow it to bake for up to 30 minutes if you like a firmer brownie with some crisp edges). The brownies will pull away from the edges of the pan, but a cake tester or knife inserted in the middle will not come out clean. Let cool before cutting into 16 small squares.

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