
RED FIFE BROWNIES

INGREDIENTS

- 1 cup of unsalted butter, softened (or oil)
- 1 cup maple syrup
- $\frac{3}{4}$ cup cocoa
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp vanilla extract
- 4 large eggs
- 1 $\frac{1}{2}$ cups fresh Red Fife Flour
- 1 $\frac{1}{2}$ cups semisweet or bittersweet chocolate chips

PREPARATION

- Preheat the oven to 350°F.
- Lightly grease a 9" x 13" pan.
- In a saucepan set over low heat, melt the butter, then add the syrup and stir to combine.
- Transfer the mixture to a bowl, and stir in the cocoa, eggs and vanilla.
- In another bowl, mix together the dry ingredients: flour, salt, baking powder, and chocolate chips.
- Add the wet to the dry, stirring till smooth.
- Spoon the batter into the prepared pan.
- Bake the brownies for 30-40 minutes, until a cake tester or toothpick poked into the centre reveals wet crumbs, but not raw batter. The brownies should feel set on the edges and in the centre.
- Remove them from the oven, and cool completely on a rack.

