



Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants and bakeries!

On this week's episode, Andrea Ludlow from [Showstopper Cookies](https://www.showstoppercookies.com) shares her recipe for **Brownies**. Just in time for the holidays, these sweet treats can be decorated in any way

you choose, and are perfect for sharing with friends, family, neighbors, and co-workers...anyone!

This is also a terrific recipe for baking together with children. In fact, our children's radio station, ICAN, shared an entire blog about baking these goodies! Learn more at www.icanradio.org

Brownies by Andrea Ludlow

1 Stick of Unsalted Butter (1/2 cup)	1 tsp Vanilla
8oz Bittersweet Chocolate Chips	¾ Cup All Purpose Flour
1 ½ Cups of Sugar	½ tsp Salt
4 Eggs	



*Chef Andrea Ludlow
Owner, Showstopper Cookies*

- Place a rack in the center of the oven and preheat oven to 350°
- Butter an 8x8 baking dish and line with parchment paper
- Stir and melt chocolate and butter in a large bowl over simmering water, then remove the bowl from the pan and let cool for 15 minutes
- Stir in the sugar, and whisk in the eggs, one at a time, until smooth
- Whisk in vanilla, then fold in flour and salt using a spatula
- Pour the mixture into your pan evenly and bake for 40 - 45 minutes (You can turn your pan halfway through, for a more even bake)
- Once cooled, the brownies could be topped with your favorite frosting, whipped cream, sprinkles, ice cream...the possibilities are endless. Enjoy!!

