

From: BERRY SWEET

Brownies made with cocoa:

4 eggs
2 C sugar
1 C butter, melted (2 sticks)
6 T cake flour (or matza cake meal, for Pesach)
1 C cocoa
1 12 oz bag dark chocolate chips

Preheat oven to 350 degrees. Beat eggs until blended, then add sugar gradually and beat until light and fluffy. Add melted butter and mix well.

Sift dry ingredients together and add to egg mixture, stirring until well-mixed. Stir in chocolate chips.

Pour into a greased 9x13 inch pan and bake for 20 minutes, or until toothpick comes out clean. Do not overbake. Cool and cut into squares.

I bake it for 24 minutes, but my sister (whose recipe this is) leaves it in for only 22 -- depends on your oven, I guess. Just be sure you don't leave it in too long, lest it becomes less fudgy and more dry.

You can use semi-sweet chocolate chips, if you prefer.