Berkshire Brownie Cake

Ingredients

½ cup of butter
½ cup of sugar
1/3 cup of brown sugar
1 4oz chocolate baking bar (unsweetened or semi-sweet)
1 tsp corn syrup (optional)
2 eggs
1 tsp vanilla extract
1 cup all-purpose flour
½ tsp baking powder
2 tbsp cocoa powder

Directions

1. Heat oven to 350° F. Grease and line an 8-inch round cake pan with parchment paper.

2. Place the butter, sugar, brown sugar, chocolate bar, and corn syrup (optional) in a small saucepan and melt gently on low heat until mixture is smooth and lump-free. Remove the pan from the heat and allow to cool slightly.

3. Break the eggs into a bowl and whisk with a fork until light and frothy. Then combine the whisked eggs, vanilla extract, flour, baking powder, and cocoa powder to the chocolate mixture and mix thoroughly.

4. Put the mixture into the greased and lined cake pan and place on the middle rack of the oven. Bake for 25-30 mins.

5. Remove and allow to cool for 20-30 mins.

6. Cut into wedges and serve with whipped cream, ice cream, and/or fresh fruit. Add sprinkles for a pop of color!

Thank you to Boston Gourmet for the recipe!