

Indulgent Valentine Brownies

Ingredients:

4 eggs
1 cup white sugar
1 cup light brown sugar
2 sticks (8 ounces) melted butter
1 1/4 cups cocoa powder (100% cocoa)
2 teaspoons vanilla extract
1/2 cup flour
1 teaspoon salt
Powdered sugar for dusting

Directions:

Pre heat oven to 300 degrees.
Use an 8 inch square pan and coat it with a thin layer of butter and a small amount of flour to prevent the brownies from sticking to the pan.
Beat the eggs with a hand mixer or a stand mixer until light and fluffy.
Add remaining ingredients EXCEPT powdered sugar, mix well to combine.
Pour the batter into the buttered and floured pan, bake for 45 minutes or until an inserted knife comes out clean.
Let cool for 10 minutes, then use heart shaped cookie cutters to punch out hearts.
Using a sifter, shake powdered sugar onto the hearts.

Pairs perfectly with our Fleur de Roy, Rose of Pinot Noir
Enjoy!

