

Brownie Bites

- 4 ounces ($\frac{1}{2}$ cup) of bittersweet chocolate (I used chocolate chips—easy peasy)
- $\frac{1}{2}$ cup packed light brown sugar
- 6 Tablespoons ($\frac{3}{4}$ stick) unsalted butter, cut into pieces
- $\frac{3}{4}$ teaspoon vanilla extract
- 2 large eggs
- $\frac{1}{2}$ cup and 1 Tablespoon all-purpose flour
- Pinch of salt

Prepare mini muffin tins (24 cups) by greasing or lining with mini cupcake liners.

Heat oven to 350°F.

Melt chocolate, brown sugar, and butter in a bowl in the microwave for 30 seconds. Stir, then reheat in 15-second intervals until the butter is melted. Then stir together to melt the chocolate and sugar. Cool slightly.

Stir in the vanilla and egg.

Add in the flour and salt, stirring only to incorporate. You want a smooth, shiny batter.

Spoon the batter into the muffin tins, filling them about three-quarters of the way full.

Bake for 14-16 minutes, or until the tops of the muffins spring back when touched lightly.

Cool for 3 minutes on a rack, then remove from the pan.

Feel free to frost or decorate as desired.

Serve immediately, or store covered.