

Chunky Monkey Brownies

Ingredients

2 cups Gold medal UNBLEACHED all-purpose flour (bleached flour toughens baked goods)

1 $\frac{1}{2}$ cups brown sugar, packed

$\frac{1}{2}$ cup white sugar

2 sticks (1 cup) unsalted butter, softened

2 large eggs

$\frac{1}{4}$ tsp. salt

2 tsp. vanilla

$\frac{1}{2}$ cup banana, mashed with a fork (about one medium-large banana)

10-oz. Hershey's semi-sweet chocolate baking melts (or 12-oz. semi-sweet chocolate chips)

$\frac{1}{4}$ cup Nestle's chocolate chips for the top

How to make it:

Mix butter, eggs, sugars, salt and vanilla with an electric mixer until well mixed.

Add flour, mashed banana and baking melts (or chocolate chips).

Stir with a wooden spoon to combine.

Spray a 9×13" glass baking dish with cooking spray.

Spread brownie mixture into prepared pan.

Smooth the top with a knife or rubber spatula.

Sprinkle chocolate chips on top.

Bake at 350° for 30-40 minutes just until lightly golden brown, and a toothpick inserted in center comes out clean.

Cool completely before cutting into bars.

source:tomatohero.com