

White Chocolate Chip Brownies

½ cup unsalted butter
8 oz white chocolate chips (set 2 oz aside)
1 cup granulated sugar
2 eggs (room temperature)
½ tsp salt
1 tsp vanilla extract
1 ¼ cup all purpose flour, sifted

1. Preheat oven to 350 degrees
2. In a glass bowl, melt the butter and 6 oz of white chocolate chips, stir with a wooden spoon until smooth.
3. Add sugar and mix well
4. Mix in salt, vanilla, and eggs until incorporated
5. Stir in flour, until well combined.
6. Stir in the remaining 2 oz of white chocolate chips
7. Spread batter into a greased 8" baking pan. Bake for 25-28 minutes or until toothpick comes out clean
8. Let cool completely before cutting .