**Cocoa Brownies**

Makes 16

Cooking spray  
2/3 cup canola or any flavorless oil  
2/3 cup natural unsweetened cocoa powder

1/2 cup all-purpose flour, plus more for dusting  
1/4 teaspoon baking powder  
1/2 teaspoon fine salt

3 large eggs  
2/3 cup packed dark brown sugar  
1 1/3 cups powdered sugar  
1 teaspoon vanilla extract

*Optional: 1 cup of mix-ins (chocolate chips, nuts, etc)*

Arrange a rack in the middle of the oven and heat to 325°F. Coat a 9-inch square baking pan with cooking spray, dust with flour, tapping out the excess, and set aside.

Place the oil into a liquid measuring cup and heat for about 30 seconds, or until warm. Add the cocoa powder and whisk until completely smooth and combined. Let sit for 4 or 5 minutes so the cocoa can bloom. Meanwhile, prepare the dry and wet ingredients.

Place the flour, baking powder, and salt in a small bowl and whisk to combine; set aside.

Place the eggs, brown sugar, powdered sugar, and vanilla in a large bowl or stand mixer. Beat on medium speed until fluffy and lighter in color, **2 to 3 minutes.**

Add the cocoa mixture to the egg mixture and mix at medium-high speed until it is shiny and fully combined, about **3 minutes**.

Add the flour mixture to the egg and cocoa mixture and mix at low speed until fully combined. Fold in the mix-ins if using. Transfer to the baking pan.

Bake for 20 to 24 minutes (you can allow it to bake for up to 30 minutes if you like a firmer brownie with some crisp edges). The brownies will pull away from the edges of the pan, but a cake tester or knife inserted in the middle will not come out clean. Let cool before cutting into 16 small squares.

**Cocoa Brownies**

Makes 8

Cooking spray  
1/3 cup canola or any flavorless oil  
1/3 cup natural unsweetened cocoa powder

1/4 cup all-purpose flour, plus more for dusting  
1/8 teaspoon baking powder  
1/4 teaspoon fine salt

1 egg plus 1 egg yolk  
1/3 cup packed dark brown sugar  
½ cup plus 3 Tbsp. powdered sugar  
1/2 teaspoon vanilla extract

*Optional: 1/2 cup of mix-ins (chocolate chips, nuts, etc)*

Arrange a rack in the middle of the oven and heat to 325°F. Coat a loaf pan with cooking spray, dust with flour, tapping out the excess, and set aside.

Place the oil into a liquid measuring cup and heat for about 30 seconds, or until warm. Add the cocoa powder and whisk until completely smooth and combined. Let sit for 4 or 5 minutes so the cocoa can bloom. Meanwhile, prepare the dry and wet ingredients.

Place the flour, baking powder, and salt in a small bowl and whisk to combine; set aside.

Place the eggs, brown sugar, powdered sugar, and vanilla in a large bowl or stand mixer. Beat on medium speed until fluffy and lighter in color, **2 to 3 minutes.**

Add the cocoa mixture to the egg mixture and mix at medium-high speed until it is shiny and fully combined, about **3 minutes**.

Add the flour mixture to the egg and cocoa mixture and mix at low speed until fully combined. Fold in the mix-ins if using. Transfer to the baking pan.

Bake for 20 to 24 minutes (you can allow it to bake for up to 30 minutes if you like a firmer brownie with some crisp edges). The brownies will pull away from the edges of the pan, but a cake tester or knife inserted in the middle will not come out clean. Let cool before cutting into 16 small squares.