**Brownies**

* 1 ½  cups granulated sugar
* ¾  cup all-purpose flour
* 2/3  cup cocoa powder
* ½  cup powdered sugar
* 1  cup  chocolate chips
* ½  teaspoons salt
* 2 large eggs
* ½  cup  oil
* 2 tablespoons water
* ½  teaspoon vanilla
* Preheat the oven to 325°F. Lightly spray an **8x8** **baking dish** with cooking spray and line it with parchment paper. Spray the parchment paper.
* In a large bowl, whisk together the eggs, oil, water, and vanilla. Set aside.
* In a medium bowl, sift together Cocoa Powder and Powdered Sugar.
* Then add in granulated sugar, flour, salt and chocolate chips
* Sprinkle the dry mix over the wet mix and stir until just combined.
* Pour the batter into the prepared pan (it'll be thick - that's ok) and use a spatula to smooth the top.
Bake for 20 minutes, or until a toothpick comes out with only a few crumbs attached (note: it's better to pull the brownies out early than to leave them in too long).
**Cool completely before slicing.**