



1 cup butter  
2 cups sugar  
2 tsp vanilla  
4 eggs  
½ cup cocoa  
¼ cup dark cocoa  
1 cup flour  
½ tsp baking powder  
¼ tsp salt

1. Preheat oven to 350° and coat an 8x8 or 9x9-inch baking pan with cooking spray.
2. Put butter in a large, glass microwave safe bowl. Place in microwave and heat on high until melted, about 1 ½ minutes.
3. Stir in sugar and vanilla. Add eggs one at a time, beating well after each egg.
4. Add cocoa and blend well.
5. Add flour, baking powder and salt and stir until combined.
6. Pour batter into baking pan and bake for 35 minutes or until toothpick inserted in center comes out clean.

