**Brownies**

½ cup butter, melted and cooled

1 cup granulated sugar

1 tsp. vanilla extract

2 eggs

½ cup all-purpose flour

1/3 cup unsweetened cocoa powder

¼ tsp. baking powder

¼ tsp. salt

Preheat oven to 350F.

Line the bottom of a 9x9 inch baking pan with parchment paper, grease paper and sides of the pan.

In a medium bowl, mix butter sugar and vanilla. Beat in eggs.

Combine flour, cocoa powder, baking powder, and salt; gradually stir into the egg mixture until well blended.

Stir in “mix ins”, if desired.

Spread the batter evenly in the prepared pan.

Bake for 20-25 minutes, or until the brownie begins to pull away from the edges of pan. Let cool on a wire rack before cutting into squares.

Mix ins are optional and can be chosen by each team; you may add up to 1 cup (combined) of any mix in or combination of mix ins.