



Fudgy Chocolate Brownies

Course: **Cakes**

Servings	Prep time	Cooking time	Total time
9 servings	15 minutes	20 minutes	35 minutes

Ingredients

200g dark chocolate (1 cup)

110g unsalted butter (½ cup)

2 large eggs

130g brown sugar (⅔ cup)

50g all-purpose flour (⅓ cup)

25g cocoa powder (¼ cup)

¼ tsp salt

1 tsp vanilla extract

½ tsp coffee powder

Directions

Prepare:

1 Prepare Your Baking Dish: Preheat your oven to **170°C (340°F)** and line an 8x8 inch baking pan with parchment paper or grease it thoroughly. This prevents the brownies from sticking and makes for easy removal after baking.

Make the Brownie Batter:

2 Melt Chocolate and Butter Together: Coarsely chop **200g of dark chocolate** and melt it with **110g unsalted butter** over a double boiler (a heatproof bowl over simmering water) or in 20-second increments in the microwave. Stir until smooth and combined, then set aside to cool slightly. This step forms the rich base for our brownies.

3 Prepare the Dry Ingredients: In a separate bowl, sift together **50g of flour**, **25g of cocoa powder**, and **¼ teaspoon salt**. This sifting helps keep the mixture smooth and ensures there are no clumps. Set aside.

- 4 Whisk Eggs and Sugar:** Using a mixer, beat **2 large eggs** and **130g of brown sugar** on high speed until pale and fluffy—about 3-4 minutes. This adds air to the mixture, resulting in that perfect, slightly crackly top.
- 5 Combine Wet Ingredients:** Slowly fold the melted chocolate and butter mixture into the egg and sugar mix until smooth. Add **1 tsp vanilla extract** and **½ tsp coffee powder** to enhance the chocolate flavor without a noticeable coffee taste.
- 6 Incorporate Dry Ingredients:** Gently fold the sifted dry ingredients into the wet ingredients, being careful not to overmix, which could lead to a denser brownie texture. Mix until just combined to keep the brownies soft and moist.

Bake & Serve:

- 7 Pour and Bake:** Pour the batter into your prepared pan, spreading it evenly with a spatula. Bake at **170°C (340°F)** for **20-25 minutes**. Insert a toothpick into the center: it should come out with a few moist crumbs, but not wet batter. This ensures a fudgy interior while keeping the top glossy and firm.
- 8 Cool and Serve:** Allow the brownies to cool in the pan for at least 10 minutes, then transfer to a wire rack. Cooling allows the structure to set, making them easier to cut and enhancing the flavor. Slice into squares, and enjoy the ultimate chocolatey experience!