

Foodnity Recipes

# Fudgy Chewy Browkies Recipe

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|---|---|---|
| **15 min**<br>Prep time | **25 min**<br>Cook time | **40 min**<br>Total time |
| **12**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 8 oz dark chocolate, chopped
- [ ] 1 cup brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 1 cup all-purpose flour
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp sea salt flakes

### Optional Mix-Ins

- [ ] 1/2 cup chopped walnuts
- [ ] 1/4 cup mini chocolate chips

## Instructions

1. Preheat the oven to 350°F (175°C). Line an 8×8-inch pan with parchment and set aside.
2. In a microwave-safe bowl, melt butter and dark chocolate together, stirring every 30 seconds until smooth. Let cool slightly.
3. Whisk in brown sugar, granulated sugar, and vanilla until fully incorporated, then beat in eggs one at a time.
4. Sift together flour, baking powder, and sea salt; fold gently into the chocolate mixture. Add optional mix-ins if desired.
5. Spread batter evenly in the prepared pan, sprinkle a few extra sea-salt flakes on top, and bake for 22-25 minutes, until the edges are set but the center still looks slightly soft.
6. Allow to cool in the pan on a wire rack for 10 minutes, then lift out using parchment and cut into squares.

### Nutrition per serving

| 280 kcal | 4 g | 33 g | 15 g |
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| Calories | Protein | Carbs | Fat |

**Tips & notes**

- If you prefer a thicker brownie, press the batter down with a spatula before baking.
- For extra fudginess, add an extra 2 tbsp of melted chocolate to the batter.
- A light dusting of powdered sugar just before serving adds a subtle sweetness.