

Foodnity Recipes

Strawberry Brownies With Creamy Frosting

20 min Prep time	**25 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Brownie Base

- [ ] 1 cup unsalted butter, melted
- [ ] 8 oz dark chocolate, chopped
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 3/4 cup all-purpose flour
- [ ] 1/4 cup cocoa powder
- [ ] 1/2 cup fresh strawberry puree (about 1 cup berries)
- [ ] 1/2 cup sliced strawberries

Creamy Frosting

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup unsalted butter, softened
- [ ] 1/3 cup powdered sugar
- [ ] 2 tbsp strawberry puree
- [ ] 1 tsp lemon zest
- [ ] Pinch of sea salt

Instructions

1. Preheat oven to 350°F (175°C). Line a 9×13-inch pan with parchment.
2. Melt butter and dark chocolate together in a saucepan over low heat, stirring gently; set aside to cool slightly.
3. In a bowl, whisk sugar and eggs until light. Add vanilla, then the chocolate mixture, blending until smooth.
4. Fold in flour, cocoa, and strawberry puree. Gently fold in sliced strawberries, reserving a few for topping.
5. Pour batter into prepared pan, spreading evenly. Sprinkle the remaining sliced strawberries on top.
6. Bake for 22-25 minutes, or until a toothpick inserted in the center comes out with moist crumbs. Let cool completely.
7. While brownies cool, beat cream cheese and butter together until fluffy. Add powdered sugar, strawberry puree, lemon zest, and salt; beat until smooth.
8. Spread the frosting over the cooled brownies. Slice, serve, and enjoy the gentle strawberry scent.

Nutrition per serving

310 kcal	5 g	32 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a denser texture, add an extra 2 tbsp flour.
- For extra shine, glaze the frosting with a thin layer of melted white chocolate.
- These brownies freeze well; wrap tightly and thaw at room temperature before frosting.