

Brownies (Cakes by MK's original recipe - check her out for sure!)

Description

This is not my recipe but this is my actual go-to brownie recipe by 'Cakes by MK'. These brownies are the perfect balance of fudgy, rich, chocolatey and gooey - perfect with a sprinkle of flaky sea salt on top. It's an absolute must-try and I am sure it will also become your go-to fudgy brownie recipe.



Dry Ingredients

- 105g dark chocolate (50-70%)
- 90g plain/all-purpose flour
- 1/2 tsp salt (skip if using salted butter)

Wet Ingredients 1

- 113g unsalted butter
- 53g Neutral Vegetable Oil
- 100g soft brown sugar
- 75g unsweetened cocoa powder
- 1 tsp coffee powder
- 1 tsp vanilla essence

Wet Ingredients 2

- 200g white/caster sugar
- 2 large eggs

Recipe

1. Preheat your oven to 180 degrees Celsius or 160 degrees Celsius with fan. Line a 9 by 9 inch tray with parchment paper.
2. Chop up your dark chocolate.
3. Weigh out the flour and sift into a bowl. Add in the salt and chopped chocolate - mix and set aside.
4. Weigh out your Wet Ingredients 1 into a separate microwaveable bowl. Mix and then microwave for 20 seconds and repeat until the mixture becomes liquid and hot to the touch.
This is done to bloom the cocoa powder. It might also start to get clumpy so just stop microwaveing once fragrant.
5. Set aside to cool
6. In another bowl, use an electric hand-mixer to mix your eggs and caster sugar (Wet Ingredients 2) on medium high for 3 minutes until light and creamy.
7. Add the microwaved mixture to this egg and sugar mix and gently fold until combined.
8. Fold in your dry ingredients after until JUST combined as to not deflate the air we have added.
9. Add your batter to your lined tray and drop it on your counter a few times carefully to get rid of air bubbles.
10. Bake for 22-24 minutes. Less time=fudgier brownie
11. Allow the brownie to cool for 1hr before cutting.
12. Enjoy! Optional(but recommended): A sprinkle of flaky sea salt on top.

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