



Single Serve Fudgy Brownie

4.7 from 17 reviews

AUTHOR:
SOFI | BROMA BAKERY

PREP TIME: 5 MINUTES	COOK TIME: 18 MINUTES	TOTAL TIME: 23 MINUTES	YIELD: 2 BROWNIES
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Equipment

Cupcake Baking Pan

Mixing Bowl

Whisk

Rubber Spatula

Ingredients

- 2 1/2 Tablespoons unsalted butter
- 4 Tablespoons light brown sugar, packed
- 1 large egg yolk*
- 1/4 teaspoon vanilla extract
- 4 Tablespoons cocoa powder
- 1 Tablespoon all-purpose flour
- pinch of salt
- 1 Tablespoon chocolate chips, optional

Instructions

- 01.** Preheat oven to 350°F. Grease two standard size muffin cups with cooking spray or line with cupcake liners. Set aside.
- 02.** In a small microwave-safe bowl, combine the butter and sugar. Microwave for 30 seconds, then remove and stir with a whisk. Repeat if the butter is not full melted
- 03.** Add the egg yolk and vanilla extract. Whisk until the mixture lightens in color slightly.
- 04.** Add in cocoa powder, flour, and salt and use a rubber spatula to fold together until no streaks of flour remain. If using chocolate chips, add the chocolate chips and fold to distribute.
- 05.** Divide the mixture between your two prepared muffin cups and bake for roughly 16 to 18 minutes. You'll know they're done when the edge is set, but a knife inserted into the middle still comes out with a bit of brownie batter on it.
- 06.** Allow to cool slightly before eating!

Notes

1. If you prefer cakier brownies, use 1 egg white instead of 1 yolk!

Find it online: <https://bromabakery.com/single-serve-fudgy-brownie/>