Easy Homemade Brownies

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↓ Jump to Recipe

Easy homemade chocolate brownies made with butter, cocoa powder and dark chocolate chips.

Jump to:

Easy 30-minute brownie recipe
Ingredients you'll need
How to make the perfect brownies
Storage & Serving
Recipe
FAQ

After discovering my son's food allergy a few years ago, I really dove into baking. I tried many recipes to come up with the "best-of" this or that treat, but it took a while to get that perfect brownie recipe down.

I wanted something as easy as a box mix, with a consistent turnout, the perfect chocolate flavor, and not too gooey but not cake like either. If I had to compare these to a box mix, I would say they are similar to Ghirardelli's Dark Chocolate Brownie Mix.

Easy 30-minute brownie recipe

These easy homemade fudgy brownies are the result from all my experimenting. They have become one of my kids most requested treats. Whenever I bring a batch of these brownies somewhere to share they never last long!

I don't serve dessert every day, but on Fridays I always like to bake a sweet treat to celebrate the end of the school and work week. This recipe is simple enough that your kids can help. It is not complicated and requires just a few dishes, which to me is just right for a Friday or weekend treat.

Ingredients you'll need

Make homemade brownies with just a few basic kitchen staples you likely have in your pantry and fridge.

- **Butter** - Unsalted butter melted and then cooled.
- **Granulated Sugar** - Precisely one cup. Too much and it will be too sweet, not enough and the brownies will not be sweet enough.
- **Vanilla Extract** - Adds flavor depth.
- **Eggs** - Two large eggs.
- **Baking Soda**
- **Salt**
- **All-Purpose Flour** - I prefer to bake with unbleached all-purpose flour.
- **Cocoa Powder** - I usually have Hershey's or Nestle's Cocoa Powder on hand.
- **Dark Chocolate Chips** - I really like using Hershey's Dark Chocolate Chips in this recipe. They melt just the right amount. You can also use milk or semi-sweet chocolate chips. You want to use a chocolate chip that still tastes sweet.

› Please see recipe card at bottom of page for exact measurements and instructions!

How to make the perfect brownies

These chocolatey brownies are made in one-bowl and take less that 10 minutes to mix up. A simple brownie recipe that even beginner bakers can make.

1. Preheat oven to 350F. Line a 9" X 9" metal baking pan with parchment paper or aluminum foil. Melt butter on the stove-top or in the microwave in 20 second intervals. Set butter aside to slightly cool.
2. Whisk together melted butter, sugar and vanilla. Whisk in eggs, mixing until fully incorporated. Tip: Be sure butter mixture is not too hot before whisking in the eggs, otherwise you risk cooking the eggs.
3. Add dry ingredients (baking soda, salt, cocoa powder and flour) to wet ingredients. Stir until incorporated into batter, avoid over stirring. Fold in chocolate chips to the brownie batter.
4. Batter will be thick. Spread batter into prepared pan and bake at 350F for 25-30 minutes. Allow brownies to cool for 30 minutes before cutting into. Enjoy!

What kind of pan should I cook brownies in?

The type of pan that you use to bake the brownies actually does matter due to heat transfer and conductivity. Ideally, brownies should be baked in a metal pan. I prefer to use a dark pan coated with foil, a light colored baking pan is my second choice. Brownies will bake more

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whether you choose to use a dark or light colored metal baking pan.

Ceramic or glass pans are slower to conduct heat. It takes over three times as long for a glass pan to heat up compared to aluminum, although it will retain heat longer. This means that if you bake in glass cooking time will be longer which risks burnt edges. However, adjustments can be made to time and temperature if that is all you have.

I only have a glass pan, can I still make these brownies?

Yes! Reduce the heat to 325F and slightly increase the cooking time. Readers have commented that for a 9X9 pan of brownies in a glass pan cooking time was increased by 2-3 minutes.

For a double batch of brownies in a 9x13 glass pan, one reader said they took 45 minutes at 325F and turned out perfect.

How to tell when brownies are done?

The batter should be pulling away from the edges of the pan and the top of the brownies should be mostly set. A toothpick test may have some melted chocolate chips on it but should not be covered in batter. Brownies will continue to set as they cool.

Storage & Serving

Serve brownies at room temperature or slightly warm. Pairs well with a glass of ice cold milk. Serve brownie a' la mode with a scoop of Blue Bell Vanilla Ice Cream for a real treat.

Store brownies on the counter at room temperature covered tightly with foil or in an airtight container for up to three days. To preserve freshness of brownies, transfer to airtight container in the fridge. Brownies tend to dry out after several days of storage.

How to freeze brownies

Wrap brownies in aluminum foil or individually in plastic wrap and then place them in freezer safe tin or ziploc bag.

📖 Recipe

Easy Homemade Brownies

Alaine @ My TX Kitchen

The perfect easy brownie recipe made with butter, cocoa powder and dark chocolate chips.

★★★★★ 4.95 from 143 votes

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PREP TIME	COOK TIME	TOTAL TIME
5 mins	30 mins	35 mins

COURSE	CUISINE	SERVINGS	CALORIES
Dessert	American	16	200 kcal

Ingredients

1x 2x 3x

- ☐ ½ cup unsalted Butter, melted and cooled
- ☐ 1 cup Granulated Sugar
- ☐ 1 teaspoon Vanilla Extract
- ☐ 2 large Eggs
- ☐ ¼ teaspoon Baking Soda
- ☐ ¼ teaspoon Salt
- ☐ ½ cup All-Purpose Flour
- ☐ ½ cup Cocoa Powder
- ☐ 1 ½ cups Chocolate Chips*

INSTRUCTIONS

1. Preheat oven to 350°F. Line a 9"X9" square metal baking pan with parchment paper or aluminum foil. Melt butter and set aside till cool.
2. Whisk together butter, granulated sugar and vanilla extract in a large mixing bowl. Whisk in eggs, stirring until fully incorporated.
3. Add dry ingredients (baking soda, salt, flour and cocoa powder) to wet ingredients. Stir until combined. Fold in chocolate chips. Batter will be thick.
4. Spread batter into prepared pan. Bake at 350°F for 25-30 minutes. Let cool for 30 minutes before cutting.

NOTES

A metal baking pan is recommended for best results.

For glass or ceramic pans: Reduce heat to 325F. Cooking time will increase 2-3 minutes. A double batch in a 9X13 glass pan takes approximately 45 minutes.

Chocolate Chips: I recommend using Hershey's Dark Chocolate Chips. A semi-sweet chocolate chip will also work. The chocolate chips you use should still be slightly sweet.

Lining the pan: I like to the line the pan with foil or parchment paper to easily remove brownies from pan for cutting. For chewier edges use foil, for softer edges and even baking, parchment paper is recommended. If you prefer to grease the pan instead, that is an option too.

NUTRITION

Calories: 200kcal Carbohydrates: 26g Protein: 2g Fat: 11g

KEYWORD

brownie, easy brownie recipe, homemade brownies

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Recipe adapted from Something Swanky

FAQ

Can I use a different size pan?

Yes, if you don't have a 9" square pan and 8" square pan will work. It may just need to bake for a few extra minutes.

How can I tell when the brownies are done?

Look at the edges, they should be pulling away from the pan. The top should be set and not jiggly. If you stick a toothpick in the batter, it might have melted chocolate chip on it, but should not be covered in batter.

Can I double the recipe?

Yes, I have doubled and baked the brownies in a 9 X 13 metal pan. Cooking time will increase, I recommend doing the toothpick test to make sure they are fully cooked.

Can I leave out the chocolate chips?

No, this recipe will not turnout without the chocolate chips as they add to the texture of the final brownies.

I hope yall enjoy these homemade brownies. To me, there is just something that tastes better when you bake brownies from scratch. Maybe it's the freshness and quality of the ingredients, or maybe it's the time, effort and love that go into them.

Either way, I hope you family enjoys this simple brownie recipe!

Alaine

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Originally published in Aug 2022. Updated in Oct 2023 with additional FAQ and tips.

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