

The Best Brownies AKA Chocolate Chewy Wonders

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The Best Chewy Brownies Recipe AKA Chocolate Chewy Wonders. These are for the people that love fudgey brownies!

Prep Time	Cook Time	Total Time
5 mins	25 mins	30 mins

Course: **Dessert** Cuisine: **American** Servings: **12 servings** Calories: **330kcal**
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Ingredients

- 3/4 cup of butter
- 1 1/2 cups of white sugar
- 3/4 cup of cocoa
- 3 eggs
- 1 teaspoon vanilla
- 1 cup of chocolate chips or chocolate chunks
- 3/4 cup of flour

Instructions

1. Kick the tires and light the fires and preheat your oven to 350 degrees.
2. Melt the butter in a pot, remove from the heat and stir in the white sugar.
3. Once that is combined, mix in your cocoa.
4. Add in your eggs then add in the vanilla. If you are using chocolate chips instead of chocolate chunks, you can mix in the 2/3 of a cup after the eggs are thoroughly combined into the mix.
5. Once all that is mixed very, very well, add in your flour and barely stir it in. Just barely. I read somewhere that stirring the flour mixture creates gluten, which in turn creates the cakey texture I don't like for brownies. So in theory, the less you stir, the less gluten and then chewy brownies here we come!
6. Line a 9x9 pan with parchment paper.
7. I used chocolate chunks, which I placed on top of the batter. They are so heavy that they sink right into it. Bake at 350 degrees for 30-40 minutes, until the brownies pull away from the edges slightly. This is why I use the chunks, they sink in right to the top level of the brownies. Cool the brownies.

Notes

This brownie recipe is easy to adapt to your liking, you can use any type of chocolate chips that you want, add walnuts to the batter, marshmallows, it's really is the best base brownie recipe out there!

Nutrition

Calories: 330kcal | Carbohydrates: 44g | Protein: 4g | Fat: 16g | Saturated Fat: 10g | Cholesterol: 73mg
| Sodium: 128mg | Potassium: 108mg | Fiber: 2g | Sugar: 34g | Vitamin A: 450IU | Vitamin C: 0.1mg |
Calcium: 35mg | Iron: 1.5mg

All calories and info are based on a third party calculator and are an estimate. Actual nutritional info will vary with brands used, your measuring methods etc.