

# Fudgy Two-Bite Brownies

Luke Petrolekas

Dark and fudgy two-bite brownies with a deep chocolate flavour and crunchy top crust.

Total Time	Active Time	Yield
40 minutes	20 minutes	16 brownies

## Ingredients

3 oz	<b>butter</b>
3/4 cup	<b>cocoa powder</b>
1/2 cup	<b>all-purpose flour</b>
1/2 tsp	<b>sea salt</b>
2	<b>eggs</b>
1/2 cup	<b>granulated sugar</b>
1/2 cup	<b>brown sugar</b>
1/2 tsp	<b>vanilla extract</b>

## Instructions

1. Melt butter in a medium saucepan over low heat. Cook, stirring constantly with a wooden spoon, until particles begin to appear. Remove from heat and slowly add cocoa powder, stirring until all the cocoa powder has been added and the mixture becomes dark and glossy with no cocoa powder residue. Transfer to refrigerator and allow mixture to cool, about 10 minutes, stirring occasionally to prevent clumping.
2. Meanwhile, whisk together flour and sea salt in a large bowl. Line 8 in. x 8 in. brownie tin with parchment paper and preheat oven to 325 °F.
3. Place eggs, granulated sugar, brown sugar, and vanilla extract into a separate bowl. Beat on low speed for about two minutes or until many bubbles form at the surface of the egg mixture but do not burst.
4. When the chocolate and butter mixture is cool, pour it into the egg mixture and beat on low speed until smooth and combined, about one minute.

Cut butter into small chunks to accelerate process.

Place the mixture back on the latent heat if it begins to clump.

Adding the chocolate powder to the heated butter brings out more chocolate flavor by allowing the cocoa to bloom.

Brown sugar adds moisture to compensate for the cocoa powder which would otherwise make it dry, while the granulated sugar bubbles up to help the batter form a crust at the top.

Beating the sugar with the eggs aerates the eggs and produces a lighter texture.

5. Fold the chocolate mixture into the flour gently and then pour the final brownie batter into the parchment-lined brownie tin, ensuring the batter is distributed evenly. Bake for 20 minutes or until a toothpick comes out partially clean with crumbs or a little bit of batter sticking to it.
6. Refrigerate cooked brownies immediately for 15 minutes.
7. Remove brownies from refrigerator and allow brownies to cool completely before cutting into 2 in. x 2 in. squares and storing in an airtight container, plastic bag, or cookie jar at room temperature for up to five days.

This prevents the brownie from over-cooking and drying out.