

DESERTS

FUDGY BROWNIES

INGREDIENTS

- Dark chocolate 200 g
- Butter 1/2 cup (115 grams)
- Granulated sugar 1 cup
- Brown sugar 1/2 cup
- Eggs 3 medium size
- Salt 1/4 tsp
- Vanilla essence 1 tsp
- All-purpose flour 1/2 cup
- Cocoa powder 1/4 cup

NOTES

Make sure not to leave the brownie in the oven for too long, even if it doesn't look fully baked yet. Leaving it in the oven for too long will result in it being too hard after leaving it to cool.

PREP. TIME

15 MINS

COOK TIME

30 MINS

TOTAL TIME

45 MINS



DIRECTIONS

1. First, grease a 7×7-inch dark metal pan with melted butter and line with parchment paper, leaving it to overhang on all sides
2. Then preheat your oven at 350°F (180°C).
3. Now take a little water in a saucepan and bring it to a simmer.
4. In the meantime cut the chocolate into small pieces and place them in a heat resistant bowl.
5. Now place the bowl on top of the simmering water making sure that the bottom of the bowl isn't touching the water.
6. Then add 1/2 cup of butter to the bowl.
7. Now whisk the chocolate and the butter together until melts.
8. After the chocolate completely melts and becomes smooth, take it off the heat and let it cool.
9. In the meantime, in a separate bowl, add both of the sugar.
10. Now add 1 egg at a time and mix properly using a hand whisk.
11. When the mixture is a little creamy add the salt, the vanilla essence, and the cooled chocolate and butter mixture.
12. Mix everything well. The batter will have a thicker consistency.
13. Finally, sift the flour and the cocoa powder into the bowl and carefully fold them into the mixture using a spatula.
14. Now pour the batter into the prepared baking pan then gently shake and tap the tin couple of times to spread the batter evenly.
15. Bake it in a preheated oven for about 30 minutes.
16. When your brownie is baked take it out of the oven and let it cool for at least 15 minutes.
17. Now slice them and enjoy your warm fudgy brownies.