## 🔶 Classic Fudgy Brownies

**Ingredients (makes 12–16 pieces):**

- 150 g unsalted butter
- 200 g dark chocolate (70%)
- 250 g sugar (white or brown, or mix both)
- 3 large eggs
- 80 g all-purpose flour
- 30 g cocoa powder (unsweetened)
- 1 tsp vanilla extract
- A pinch of salt
- (Optional) 100 g chopped walnuts or chocolate chips

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**Instructions:**

1. **Preheat oven** to 175 °C (350 °F). Line a 20×20 cm baking pan with parchment paper.
2. **Melt** butter and chocolate together in a bowl (use a saucepan or microwave in short bursts). Stir until smooth.
3. **Add sugar** and whisk until glossy and slightly cooled.
4. **Beat in eggs**, one at a time, then add vanilla. Mix well but don't overbeat.
5. **Sift** in flour, cocoa powder, and salt. Gently fold with a spatula until just combined.
6. (Optional) **Fold in nuts or chips** if you like extra texture.
7. **Pour** the batter into the pan and smooth the top.
8. **Bake** for 25–30 minutes — the center should still be a little soft (a few moist crumbs on a toothpick = perfect).
9. **Cool completely** before cutting into squares.