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Chewiest Brownies

By: Krissyp
"Rich chocolate chewy brownies, not cakey at all!"



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Original Recipe Yield 1 -9x13 inch pan

Ingredients

- 1 cup unsweetened cocoa powder
- 1/2 cup melted [butter](#)
- 2 cups white [sugar](#)
- 2 eggs
- 1/4 teaspoon [salt](#)
- 1 cup all-purpose flour
- 2 teaspoons vanilla extract
- 1/3 cup confectioners' sugar for decoration

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Directions

1. Preheat oven to 300 degrees F (150 degrees C). Line one 9x13 inch pan with greased parchment paper.
2. Combine the cocoa, melted butter, sugar, eggs, salt, flour and vanilla. Mix until well combined. It should be very thick and sticky.
3. Spread mixture into the prepared pan. Bake at 300 degrees F (150 degrees C) for 30 minutes. Cool completely before cutting into squares.

Nutritional Information [+](#)

Amount Per Serving Calories: **139** | Total Fat: **4.8g** | Cholesterol: **28mg**

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Reviewed on Feb. 3, 2007 by [Matt](#) [+](#)

Wow! Best brownie recipe ever! I followed the advice of some other users: Decreased the cocoa...



Reviewed on Sep. 17, 2005 by [erin](#) [+](#)

This is my favorite brownie recipe on the site. (I've made all of the top rated ones several...

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Reviewed on Dec. 11, 2003 by MOELASSES

My friend and I have tweaked this recipe to our liking: use three-fourths C. cocoa, and add a

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Reviewed on Jan. 21, 2007 by DCANT

After reading many reviews and making this recipe I can safely say that is one of those...

★★★★★

Reviewed on Jul. 5, 2006 by 007

Yummy!!! For a perfect top and chewy inside, use 1/2 cup of cocoa and 1 1/2 cups of sugar, and...

★★★★★

Reviewed on May 22, 2003 by DISHDISH

THESE BROWNIES ARE GREAT, I'M EATING THEM AS I TYPE. READING THE REVIEWS BEFORE I MADE THIS...

★★★★★

Reviewed on Apr. 4, 2006 by Spongebob7

This is my new brownie recipe! We love chewy brownies and these

★★★☆☆

Reviewed on Nov. 12, 2005 by HASGR8BOYZ

My family and I did not enjoy this recipe very much at all. First of all I think there was way...

★★★★☆


Reviewed on Mar. 12, 2009 by KDL1221

I changed this recipe some, to not use butter but the shortening eq. I also melted this down...

★★★★★

Reviewed on Dec. 16, 2005 by FRAMBUESA

These live up to their name - they're really chewy and not cake-like at all. I used extra dark...



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