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ER 23, 2018 | BY KARINA 282 COMMENTS



orlds best fudgiest brownies

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worlds best fudgiest brownies is my
best brownie recipe! perfect crisp
crackly top, super fudgy centre,
chewy on the inside all the right



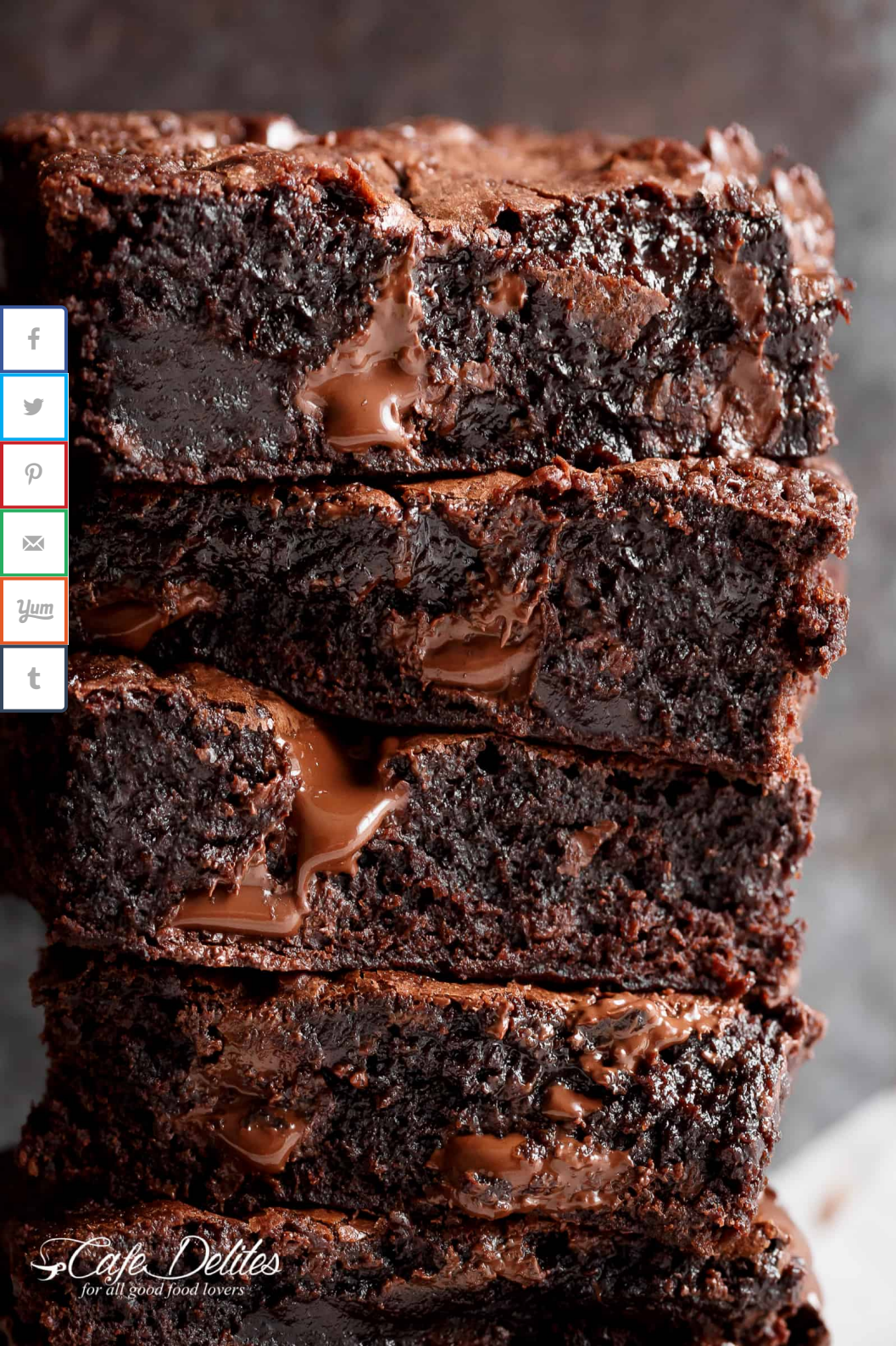
places, studded with melted chunks
of chocolate.

Each ingredient comes measured AND weighed to make
your baking easy! Worlds Best Fudgiest Brownies really
live up to their name.



my latest videos

Lemon Garlic Butter Scall...







Cafe Delites
for all good food lovers





brownies

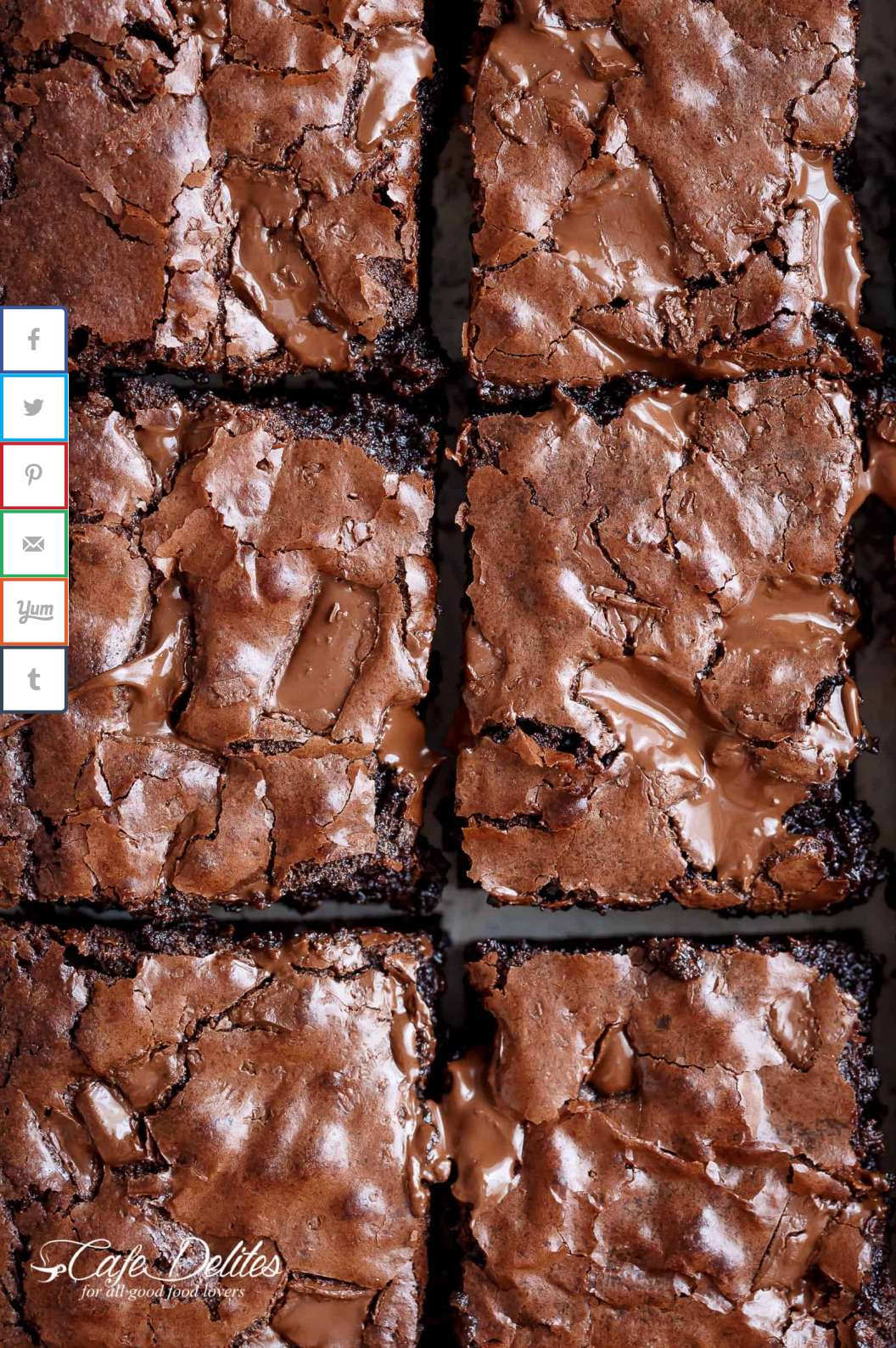
Warning: not for the faint-hearted.

Since posting our decadent [Best Fudgy Cocoa Brownies](#)

uple of years ago, some of you have been
menting that those are the best brownies you've
tasted while also asking me about doubling that
pe to bake them in a larger pan.

, the good news is YES you can... all prepared in
er 10 minutes with only one bowl, using ingredients

I know you already have in your kitchen. No melting
chocolate needed and no mixers or beaters, just like the
original.

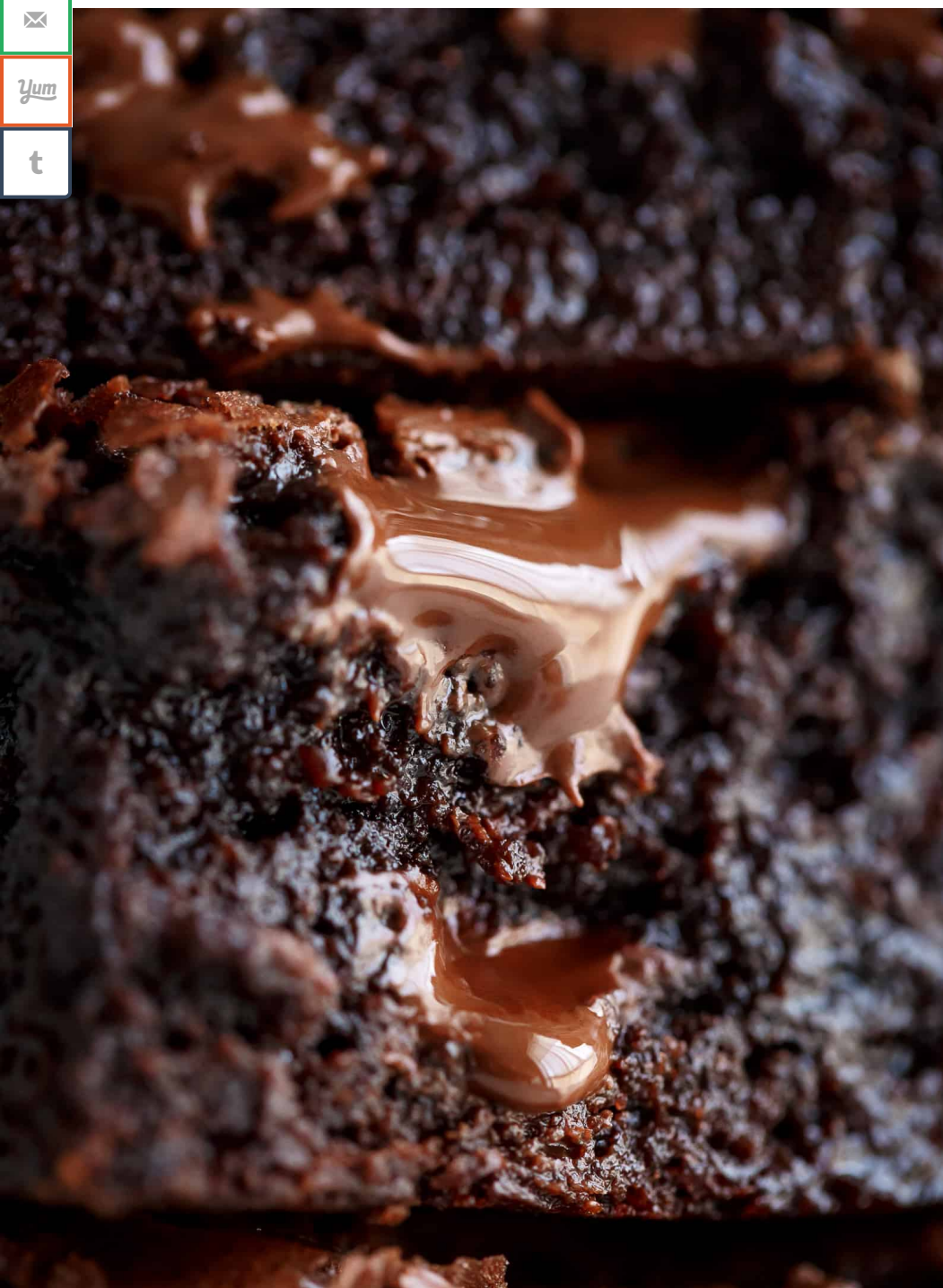


homemade brownies

Pure. Chocolate. Heaven. This brownie recipe guarantees that you will never go back to a boxed brownie mix, let alone try yet another brownie recipe.



bad news? Eating the entire tray of fudge brownies
ne sitting.

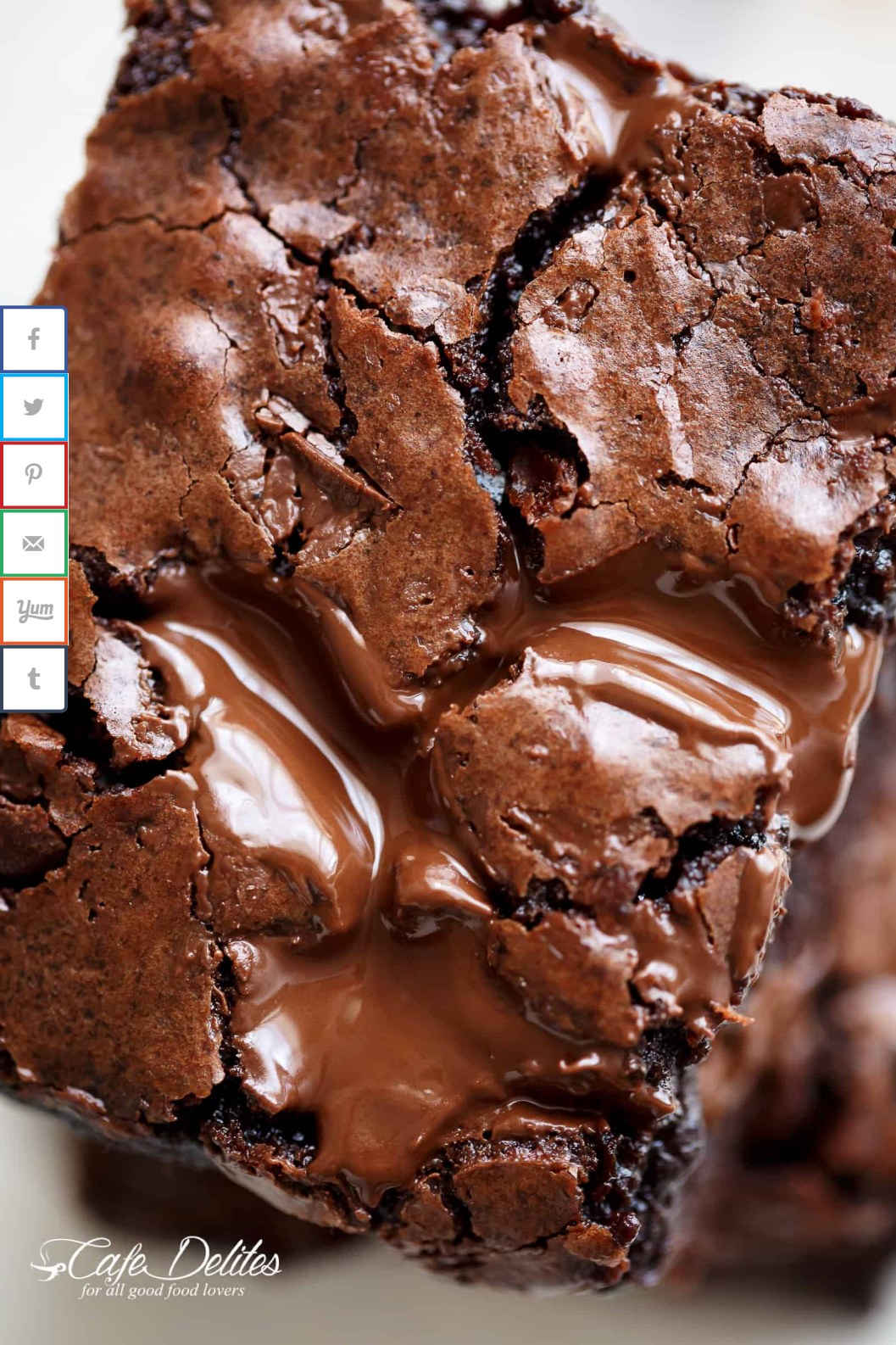




ple, easy to make decadent
wnies pack a serious chocolate punch!




se are not only super fudgy, easy to make brownies
that are ready to eat about 15 minutes after pulling
them out of the oven (being careful NOT to burn
yourself), each brownie comes full of melted chocolate
lava chunks throughout.

They are absolutely incredibly fudgy the next day AND
the day after that, and even stay fudgy after freezing
them OR eating them cold out of the refrigerator up to a
week later.



how to make brownies

Many of my readers have been doubling [our recipe](#) to get thicker, fatter brownies, substituting half of the white sugar for light brown sugar (as suggested in the [tips section](#)) and getting amazing results.

   for passing these around to my neighbours and kids, hearing the moans coming out of each and every one of them while slowly sinking their teeth into the brownies, I knew in my heart this recipe is a winner.


The batter itself is to DIE for! Good luck NOT licking the spoon and bowl clean.



add-in ingredients


add:

- crushed nuts (peanuts, walnuts, pecans, almonds, etc)
- dried fruits (dates, blueberries, cranberries, raisins)


 shredded coconut

 caramel pieces

 dried marshmallows

 peanut butter chips



 Add with 1/2 cup each add in, or 1 cup if using only one option.



baking pans

Here's where things got interesting during testing. We used three different baking pans, and they all came out perfect. It all depends on your preference of thickness.

1. A 7×11-inch pan yielded thicker brownies (about 2-inches thick), baked for 40-45 minutes and slightly uneven in consistency (fudgier in the centre and set around the edges).

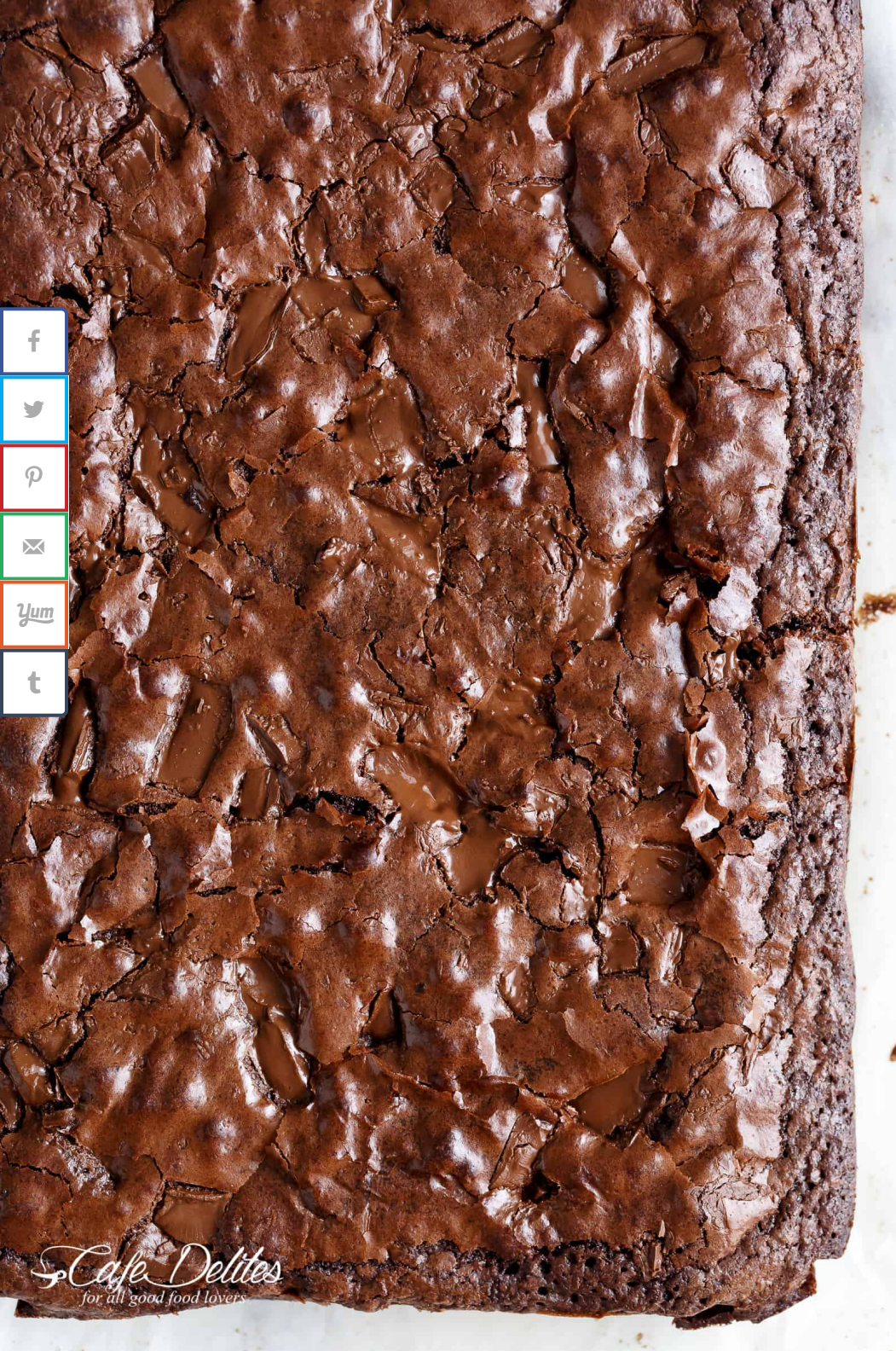
2. An 8×12-inch pan yielded the perfect brownies and MY personal favourite (just over 1-inch thick), baked for just under 25 minutes and resulted in just the right thickness and consistency, while still ooey, gooey and chewy.

3. A 9×13-inch pan resulted in thinner brownies (about 3/4 of an inch) and even consistency throughout.

Baked for around 18 minutes. Perfect texture but I prefer slightly thicker pieces.

Please note: some readers find using darker or black pans comment that baking goods bake a lot darker and drier underneath, while readers commenting using lighter pans yield better more even and better results.

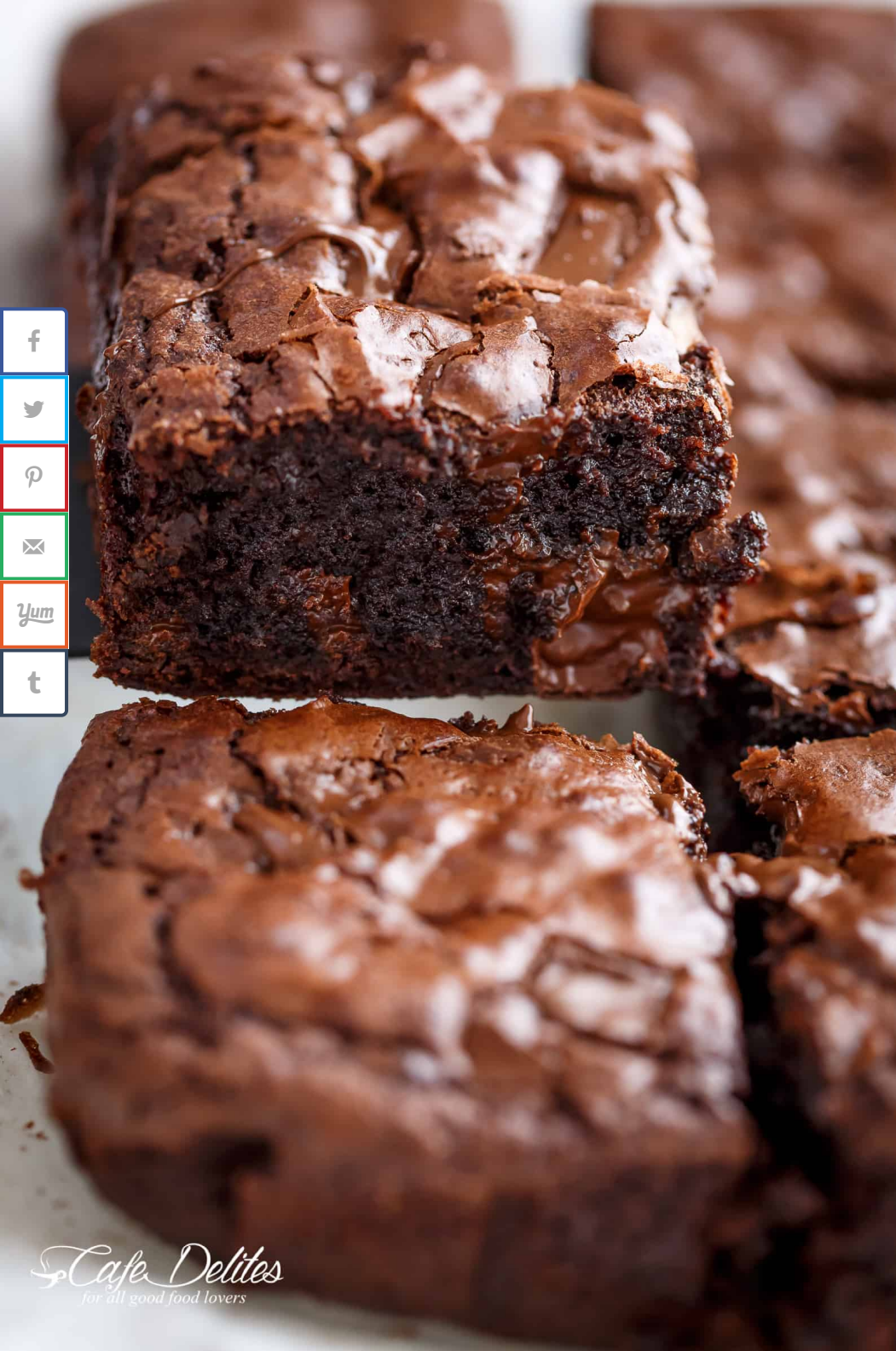
do you see that crackly top?



The smell coming out of your ovens will be pure sweet heaven. Your house will smell incredible for hours after baking. If only the internet would design smell-er-net.

Wait about 15 minutes to slice these up, or up to an hour. The longer you wait, the 'more set' they will be





tips and tricks:

1. Do not over beat your batter once the flour and cocoa powder are added. That creates air pockets in the batter which will give you cake-like textured brownies.



little bit over if you like them set a bit more, but I don't recommend it if you're looking for the fudgiest brownies in the world. Remember, they will continue to bake slightly in the hot pan once pulled out of the oven. I use baking paper so I can pull them out of the pan easier after about 10-15 minutes from the oven (use your own discernment here), and place them IMMEDIATELY on a cooling rack.

Make my brownies on the top shelf in my oven. The middle shelf cooks them a lot faster, slightly burns them on the top and dries them out a little. Your oven may work differently.



best brownies on video!



Worlds Best Fudgiest Brownies live up to their name! Perfect crisp crackly top, super fudgy centre, chewy and gooey in all the right places, studded with melted chunks of chocolate!

PLUS! Each ingredient comes measured AND weighed FOR YOU!

AN ORIGINAL CAFE DELITES RECIPE adapted from my [Best Fudgy Cocoa Brownies Recipe](#)



PRINT RECIPE

SAVE RECIPE

PREP TIME: 10 MINUTES **COOK TIME:** 25 MINUTES

TOTAL TIME: 35 MINUTES **SERVINGS:** 16 SLICES

Ingredients

- 1 cup 8oz/240g butter, melted and cooled
- 2 tablespoons (30ml) vegetable oil
- 1 1/4 cups (9oz/260g) white sugar
- 1 cup (7oz/200g) packed light brown sugar
- 4 (2oz/57g each) large eggs, at room temperature
- 1 tablespoon (15ml) pure vanilla extract
- 3/4 teaspoon salt
- 1 cup (3.5oz/130g) all purpose flour
- 1 cup (3.5oz/100g) good quality, unsweetened cocoa powder
- 7 oz (200g) roughly chopped chocolate or large chocolate chips

Instructions

1. Preheat oven to 175°C | 350°F.
2. Lightly grease an 8x12-inch square baking pan* with cooking oil spray. Line with parchment paper (or baking paper); set aside.
3. Combine melted butter, oil and sugars together in a medium-sized bowl. Whisk well to combine. Add the eggs and vanilla; beat until lighter in colour (another minute).
4. Sift in flour, cocoa powder and salt. Gently fold the dry



5. Fold in 3/4 of the chocolate pieces.
6. Pour batter into prepared pan, smoothing the top out evenly, and top with remaining chocolate pieces.
7. Bake for 25-30 minutes or until the centre of the brownies in the pan no longer jiggles and is just set to the touch (the brownies will keep baking in the hot pan out of the oven). If testing with a toothpick, the toothpick should come out dirty for fudge-textured brownies.



After 10 minutes,
carefully remove
them out of the
pan and allow to
cool to room
temperature
before slicing into
16
brownies.ENJOY!

OPTIONAL ADD INS:

1. Crushed walnuts,
peanuts, almonds,
pecans, etc. Chocolate chips, peanut butter chips,
shredded coconut, dried fruit (cranberries, raisins, etc)

STORING:

1. Store at room temperature for 3 days, or refrigerator for up to 5 days. These brownies can also be frozen for up to 3 months. Thaw overnight the refrigerator and bring to room temperature before serving OR reheat in the microwave.

Notes

*For thicker brownies, bake in a 7x11-inch pan for 40-45 minutes. For thinner brownies, bake in a 9x13-inch pan for 18-20 minutes.

PLEASE NOTE: An 8x12-inch pan bakes the most perfect brownies -- thickness and texture.

TIPS AND TRICKS:

1. Do NOT over beat your batter once the flour and cocoa powder are added. That creates air pockets in the batter which will give you cake-like textured brownies.
2. Please try not to over bake them. Set a timer if you need too. I like mine at exactly 23 minutes in an 8x12-inch pan. You can go a little bit over if you like them set a bit more, but I don't recommend it if you're looking for

3. I bake my brownies on the top shelf in the oven. I find the middle shelf cooks them a lot faster, slightly burns them on the top and dries them out.

other recipes you may like



Best Fudgy Cocoa Brownies

Healthy Nutella Cheesecake Brownies

Cookies and Cream Brownies

Best Fudgy Chocolate Brownie Cookies

Fudgy Flourless Hazelnut Brownies (Low Carb)

Chocolate Peanut Butter Cup Brownies

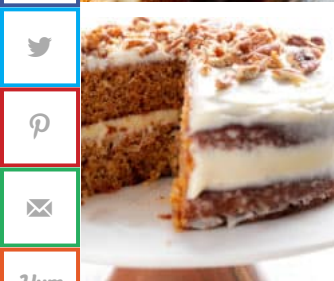


FILED UNDER: CAKES

TAGGED WITH:

BROWNIES , CHOCOLATE , EASTER , FUDGE , THICK , VALENTINES DAY





« Creamy White
Turkey Chili

Cheesy Meatballs
»

comments

Stacy S. says

April 23, 2019 at

★★★★★

I tried searching for a good brownie recipe on the internet. None of them are like this recipe! This is by far the best recipe out there! The brown sugar really brings out a richness in flavor. The oil helps keep these brownies moist. Sifting the dry ingredients ensure a smoother texture. This is my new “go-to” brownie recipe. Thanks!

Reply

April 14, 2019 at

★★★★★

Amazing brownies! The family loved them!

Reply



lex says



April 9, 2019 at



★★★★★



These are by the far the best brownies I've ever had.... So good!!!



Reply

Victoria says

April 6, 2019 at

★★★★★

Great recipe! I browned the butter first and let it cool to room temperature. I also added a half teaspoon of espresso powder. They turned out heavenly! Perfect for a chocolate craving.

Reply

Marisa says

March 18, 2019 at

★★★★★

Perfect brownies—exactly the way they should be! To change it up for St. Patrick's Day, I subbed 1/2 cup of Bailey's for half of the butter. YUM!

Reply




Hannah says

March 13, 2019 at


★★★★★


Hello from Hawaii! 😊


I just made these this morning to bring to my doctor's office. They


 are so good I ended up eating 4! :)Haha! (I should've remembered
though my tummy doesn't do so well with really sweet things...

 ops)

 have one question though...I baked these in a 9 x 13" pan for the
me suggested (18-20 minutes). The brownies in the center

 seemed almost...underdone. Really gooey. Is it supposed to be

 hat way, or should I have baked it longer? Do you think they will

 e fine? I bake ALL THE TIME (breads, cakes, cookies) but I hardly

make brownies and don't really know how they're supposed to be.

Thanks!

Reply

Dhivyashri says

February 11, 2019 at

★★★★★

Hi.. I'm from INDIA!! I've tried lots of recipes!! When tried eggless it
will be like a rubber.. With eggs it has that strong smell of egg... But

after trying out yours.. I'm really surprised... I wonder is that me

baked it...!!! Thanks a lot for your recipe.. I Juz made it plain

without the choc toppings.. But it remained gooey and Fudgy..

Happy Baking 😊

Reply

Annabelle Michael says



I can attest that this is a very good recipe (as long as you use good quality ingredients). I have attempted making brownies numerous times and each time they have turned out like cake. These brownies were very gooey with a lovely crunchy top and made me feel like a pro baker. May I also add that I researched lots of recipes before making these and now this will be my go to.



Reply



Judianne says



February 9, 2019 at



★★★★★★

The first time I made these brownies was this past December for a family Christmas dinner. I added chopped Ghirardelli Peppermint Bark to the batter and sprinkled crushed candy cane candy over the top. They were a huge hit with everyone. Today I decided to try something different. I chopped up Hershey Kisses and added to the batter with mini chocolate chips sprinkled over the top. I think these give new meaning to decadent, chocolate gooey sin! They turned out better than I could imagine. Am so glad I found your website and this particular recipe.

Reply

Marissa says

February 3, 2019 at

★★★★★★

Thank you for this recipe! Just made these brownies and they are easily the best brownies I've ever tasted!! We had to sub dark brown sugar for light and made them with milk chocolate chips and peanut butter chips. Wow- I will never need another brownie recipe! Can't wait to make them again already.



Marquita Sharelle Jenkins says

February 2, 2019 at

★★★★★★

I will Never use another brownie recipe!!!!



Reply



lanj says

January 31, 2019 at



★★★★★★

I followed the recipe and the brownies turned out exactly like the pictures above! My family absolutely loved them! Gooey, chewy, chocolatey....Best brownies ever!!! Thank you for this amazing recipe....will be making this very often :):)

Reply

Chris says

January 25, 2019 at

★★★★★★

I made this recipe for the very first time today. I made the double batch in a 9 x 13 pan. I forgot about the chocolate chips on the top and mixed the entire amount into the batter. I baked for 24 mins and they came out soooooo soft and gooey. I cant wait until they're cool to eat them. My son is going to be absolutely thrilled because there are no crusty edges on these. I am going to make them again. Thanks for a yummy recipe.

Reply



January 25, 2019 at

★★★★★

Ok but wait... These are seriously INCREDIBLE brownies. Soooo much better than box brownies – they are truly on another level. I've been baking since I was a kid (I'm now 20) and my dad has NEVER been interested in anything involving chocolate; brownies, mud cakes, normal cakes, any type of dessert with chocolate. In fact, when I was making these he noticed the chocolate ingredients and told me to just chuck it out because he wouldn't eat it. Well... a few days later I noticed him packing 3 slices for himself for work the next day. Like seriously?? That's how good these are. Also, I included pecans which were so freaking good. Thank you for this recipe 😊

Reply

Jannie says

January 24, 2019 at

★★★★★

I use 7X7 inche pan to bake the brownie for 23 minute and the problem is the brownie came out without cracking top.What should I do to fix this...Please give me a suggestion 😊 Thanks (But,the brownie does have a good taste)

Reply

Amy says

February 6, 2019 at

When taking it out of the oven slam it down on the table a few times and sometimes you find that it helps to make the top all cracked

Reply



Humaira Farooq says

January 22, 2019 at

Hi, if I want to use milk chocolate instead of dark or semi sweet then what should be the quantities of sugar? And i can still use unsweetened cocoa powder with it?



Reply



aarroh says



January 20, 2019 at



Hi I just wanted to know if I can use white sugar instead of brown or will that change the taste of the brownie

Reply

Karina says

January 20, 2019 at

You can use all white sugar but it will effect the texture of the brownie.

Reply

Brenda says

January 15, 2019 at

★★★★★

Oh my goodness this was exactly what I was looking for a non cake like brownie super fudgy and chewy and really yummy. I just added one cup of organic granulated sugar instead of 1 and 1/4 c and I used Trader Joes brand unsweetened cocoa powder. I used the 9x



possible. Thank you do much for sharing I will never need to buy a box mix ever again! Perfect recipe!!

Reply



alma says

January 15, 2019 at

elloo,

I love your recipe, made it in many times and it's always so tasty.

I wonder if we can substitute the butter with the peanut butter?

Could you please tell me.

Thank you from Morocco

Reply

Kim says

January 8, 2019 at

Hi, I have left over chocolate freckles and M & M's from Christmas which I was hoping to add in to your recipe. Can I just add those in or do I have to adjust the chocolate in the recipe? I know you listed extra add ins so I'm hoping I can add these and it won't ruin the recipe. Thanks so much.

Reply

Karina says

January 8, 2019 at

Hi Kim,

Absolutely! That should be fine!


Reply



Romi says

January 7, 2019 at

They look so delicious! But there's no "light brown sugar" in Switzerland. What can I do? Can I just leave it out? Would it affect its consistency too much? Can I replace it? Honestly I'd even be

 happy if I could use less sugar here.

 just really want to try them!

 Reply



Karina says

January 8, 2019 at

Hi Romi,

You're welcome to leave sugar out, however the texture may not be as fudgy. Dark brown sugar will work too!

Reply

Barbie says

January 12, 2019 at

★★★★★

2 tablespoons of molasses to a cup of white sugar makes brown sugar if your interested

Reply

Kelly says

March 25, 2019 at

Golden brown sugar would be a great substitute for the light brown sugar



Steph says

January 6, 2019 at

★★★★★

f

really like this recipe! I got trapped in a snow storm in the

t

mountains and only had an 8 by 8 inch metal pan to bake these so I

p

ut the recipe by 25%. The brownies were really moist and about

e

n inch and a half thick. I baked them for about 30 minutes due to

e

ne depth of the batter and the altitude.

Yum

Reply

t

samantha says

January 6, 2019 at

★★★★★

Hello Karina,

My brownies have come out great every time, but i also wanted to ask if there is a reason why when i mix all the ingredients my batter is not a liquidy as in the video? my batter has been very thick and not as easy to pour as in the video?

thank you,

– Sam

Reply

Karina says

January 8, 2019 at

Hi Samantha,

I apologise that they didn't turn out right for you. It's difficult



samantha says

January 6, 2019 at



My family said these have become the new holiday staple! i love them! i've made them in 9x13 pan and they have come out perfect.



Reply

Jonnie says

January 4, 2019 at

★★★★★

WTF? Are you kidding me. It's the second time I've ever baked anything in my life. They came out exactly like the pictures and taste to boot! That was pure magic. Thank you so much.

Reply

Chelsea says

December 28, 2018 at

★★★★★

Do you have to sift the dry ingredients? I don't own a sifter. 😞

Reply

Karina says

December 29, 2018 at



Chloe says

December 20, 2018 at



★★★★★★

Hiya, just wondered if you could substitute the butter for Marg.

We have a dairy free sunflower spread as can't have too much

dairy, just wondered if this would work and how it'd turn out?

I have tried them before with butter and they are to die for thank

you, I just want the heaven without the stomach ache haha x

Reply

Karina says

December 21, 2018 at

Hi Chloe! Both spreads should work fine! Fingers crossed to no more stomach aches!

Reply

Alvin says

December 19, 2018 at

★★★★★★

Hey! Tried making these last Saturday and I put both dark and regular chocolate pieces. Measured the hell out of all the ingredients to the dot, lol. Baked them in a 9×13 pan as I can't find any 8×12 pan unfortunately. They were in the oven for about 25mins. Oh forgot to tell you that this is the very first time I tried baking so I didnt really know what I was doing and what to expect.



instant hit! I'll bake another batch this Saturday for a Christmas party! Thank you for releasing the baker in me 😊

Reply

Karina says

December 19, 2018 at



Yes! Alvin that's so great thank you for sharing your feedback!
I'M SO HAPPY THEY TURNED OUT FOR YOU! Not bad for your first time baking ;_

Reply

Liz says

December 19, 2018 at



I brought these brownies to work last week and it was an absolute hit! People kept coming back for more and telling me it was the best fudgy brownies they'd ever had. Thanks very much for this recipe, definitely one to keep handy 😊

Reply

Karina says

December 19, 2018 at

That's so wonderful Liz! Thank you for sharing your feedback!

Reply



Hi, I was wondering if you can use different oils rather than vegetable, if so which ones please?

Reply

Karina says

December 18, 2018 at

Hello Leanne,

You are welcome to try to use olive oil or canola oil. It will just alter the taste. Please let me know if you try it out and what it tastes like. Thanks for following along!

Reply

Toni says

December 13, 2018 at

★★★★★

Follow up to prior comment: in my prior comment I said that I cook the brownies for 22 minutes (9x 13" pan). I should clarify that usually that is about how long I cook them. Just now I made another batch and, perhaps because I added more than 7 oz chocolate chips/chunks, they needed 24-25 minutes to be just barely cooked. Usually 22-23 minutes works.

As always, they turned out delicious!

Reply

Karina says


December 17, 2018 at

Toni!







Reply

Toni says

 December 13, 2018 at

 ★★★★★

 These are amazing! I cut the granulated sugar by 3/4 cup and the brownies are still really sweet but not overly so. I tend to cut sugar
 down in most baked goods recipes to my family's taste. I bake the brownies in a 9×13" pan for 22 minutes and they are amazingly
 juicy! It is really important to use high quality cocoa powder and
 chocolate pieces (though even good quality chocolate chips work).

I have played with some natural brands of cocoa powder and Ghirardelli cocoa powder and these turn out superb! I cannot tell you how many times I have made this recipe—it is easy and delicious! I've made these for many people who go crazy over them. I have a couple of family members with Celiac's disease so I've made gluten-free versions using rice flour—still delicious, though the texture is slightly different. The next time I do gluten-free version I plan to use half almond, half coconut flour (though I wonder if the oils in these flours will affect the texture . . . perhaps I will leave out the vegetable oil and see how they turn out).

Thank you for sharing such a wonderful recipe!

Reply

Beth Bennett says

February 4, 2019 at

Hi. In my experience, coconut flour soaks up any moisture. I wouldn't use it, I don't think. There is an almond flour blend called Mama's. It is quite wonderful, and you can use it cup for cup like regular flour. I don't remember what all is in it, but I



Reply

Amy C says



December 11, 2018 at



★★★★★



do you recommend dutch processed cocoa powder or natural for this recipe?



Reply



Karina says

December 17, 2018 at

Hello Amy!

Either option is great. It really depends on what option that you prefer the taste of. Thanks for the question and for following along with me! xo

Reply

Fatma says

December 9, 2018 at

I'm very curious, what type of cocoa powder should I use? Natural or Dutch processed? I want a really great brownie and I have Hershey's naturally processed but if there's a better type and brand that out there, please let me know!

Reply



Hello Fatma!

I generally use Hershey's Brand cocoa. There are definitely other cocoa options out there and can they can change the taste. It really boils down to personal preference. Thanks for the comment and for following along. It was great to hear from you! xo



Reply



ohanna says

December 8, 2018 at



These were delicious! I used hershey special dark cocoa powder which worked out great. Thanks for the recipe!

Reply

Jared says

December 6, 2018 at



When you bake these brownies, are you using the convection setting? I, being a baker myself, debated on using it.

So I went with my gut and baked non-convection. Using a 8×12 like you suggested, it took me 30 mins to bake due to the altitude. I also baked at the middle rack as we just moved to our home and I'm still unsure of the perfect level to cook and timing due to humidity and altitude.


These Are amazing!!! I also mixed milk and dark chocolate and dolloped with home made caramel that I made the other day.




Amber says

November 30, 2018 at

★★★★★★

 I've been baking brownies for a while but was looking for a knockout recipe and now I've found it! These are the best brownies I've ever made, so chocolatey and fudgy and so easy to make!

 Thank you soooo much!

 Reply



Anne Tan says

November 28, 2018 at

★★★★★★

Baked this last weekend. I reduce the white sugar to abt 180g and brown sugar to abt 150g. Chocolate I used 85% dark and cocoa powder I used Valrhona. I topped with almond and walnuts. Gosh! the taste was heaven and at the same time sinful. This will be my brownie recipe to keep. Everyone loves it. However, I did not get the flaky top. This is the only thing they upsets me a bit. Thanks for your awesome recipe.

Reply

Karina says

December 2, 2018 at

Oh bummer on the flaky top. I apologize it was not perfect for you! I hope that you try them again soon! Thanks for following along with me! XO

Reply



Maria says

November 28, 2018 at

★★★★★

These were the best brownies I've baked.

I had everyone asking if they were store bought.

I added Caramilk pieces through out as well.

I can't wait to make them again!



Reply

anielle says

November 26, 2018 at

★★★★★

Love, love , love this recipe. From Quebec Canada

Reply

Nicole says

November 23, 2018 at

★★★★★

Thanksgiving Dinner: These are the best BEST brownies!! I have tried many "gooey" or "fudgy" brownie recipes, and these are by far my family's favorite. I made these for Thanksgiving dinner tonight. I made these lovelies in addition to the pumpkin and apple pies, connolis and an assorted berry salad. I made two batches of brownies (I was hoping to have a batch leftover given all of the other desserts we were serving, so that our family could enjoy some brownies for rest of the week). I baked the brownies in the morning, let them cool and set. I put them on the table after placing all of the other desserts on the table, I placed them down and realized I forgot some extra napkins in the kitchen, so I left the



brownies, because all of the guys (even those that will not easily disengage from a football game) were grabbing for a brownie. Not even five minutes had past, and the first batch of brownies were gone. One of the guests asked if there were any brownies left, so I (begrudgingly- because the second batch was supposed to be my stash batch) placed the second batch of brownies on the table. The second batch seemed to go even faster than the first. After the last of the brownies was devoured, the guests seemed less interested in the array of other desserts. I am now left with more pie than I know what to do with, and no brownies for me (I didn't even get to try one). I received a few after-dinner text messages from guests that got home and were still thinking of these delicious brownies. Now, knowing the reaction these brownies had on our family and friends, I will forgo serving the other desserts and focus on making 4 batches of these brownies, since they were the star of the dinner this evening. Maybe I can forgo making turkey next Thanksgiving and just make these brownies?? 😊

I followed your recipe exactly as mentioned however, here are a few ingredient and instruction specifications that I made to the recipe:







I used Kerrigold Unsalted butter, Ghirardelli Dark Chocolate Dutch Ground Cocoa, canola oil, and Endangered Species Supreme Dark Chocolate 72%. I also used cold eggs as opposed to room temperature eggs (as this makes the brownies more fudgy). When mixing the wet ingredients, I added one egg at a time, mixed thoroughly before adding the next egg. I baked the brownies in total 33 minutes at 350 degrees. The brownies were too gooey at 25 minutes, so I baked them until 30, checked them and then finally pulled them out at 33 minutes. I let them thoroughly cool (2-3 hours) before cutting them.

Thank you for a delicious recipe- it is now my go-to brownie recipe!

Reply

I love this recipe. My daughter helped with it since it was for her volleyball team senior night. She didn't want chocolate chunks, so instead, we melted the chunks and poured it in the batter. Sooooo good!!!

Reply



Karina says

November 22, 2018 at

That is a great idea and so awesome that she helped with it all! Way to go! XO

Reply

Carolyn Bankier says

November 18, 2018 at

hi can this be frozen after its cooked? thank you for sharing

Reply

Karina says

November 22, 2018 at

They can be but they will not taste as good as fresh made.
Thanks for making one of my recipes! Let me know how you like them! XO

Reply

Carl says



Hi Katrina,

Thanks so much for this recipe. This will be THE brownie recipe in my arsenal!

The only issue I had was no crackly top (which only slightly depressed me, because the taste and texture were p e r f e c t ...) I went 24 mins to get them to set on the top shelf of my gas oven.



any idea what could be preventing my crack brownies from



crackling?



Reply



eth says

November 12, 2018 at

★★★★☆☆

Brownies came out a bit chewy but was not too bad. Looked nothing like the photo, didn't cook thoroughly in my oven.

Reply

Pat says

November 10, 2018 at

I would like to try this with more oil than butter, maybe even olive oil. Don't lick the bowl with raw eggs?

Reply

Phil says

November 9, 2018 at

★★★★★★



fluid-like at all. I'm not over folding and all of the measurements are correct. What am I doing wrong?

Reply

Karina says

November 20, 2018 at



You are great! It could be a number of things. You may have altitude change or something in your batter is just a little different of an ingredient than mine. They will turn out great!

XO

Reply

Antonia says

November 4, 2018 at

I made these brownies last night and they were absolutely delicious! I was craving fudgy and indulgent brownies and these certainly fit the bill. I cooked mine in a larger tin so it took 40 mins and I found that it could've used a bit less sugar but definitely the best home made brownies I've ever made! I decided to use a whole big bar of chocolate and broke some pieces small and other bits left big and it's perfectly gooey for these brownies, would recommend that! I went to have another little bite today and they're still incredibly moist and delicious. I'll definitely be coming back to this recipe next time I want another chocolate fix!

Reply


kwiklip says


November 3, 2018 at




Yummy, thanks for the share! I was hard-pressed to keep my husband and son out of these long enough for them to set. Fantastic with a swirl of redi-whip on top. I will definitely be marking them again.

Reply







leather says




November 3, 2018 at



mazing recipe! I used a mix of milk chocolate chunks and dark



hocolate chunks, and I used dark chocolate baking powder. They



ame out perfect in an 8×8 pan as well. Like you, I prefer thicker

rownies. I am going to make large batches for Christmas this year.

Have you tried to make them thicker in a 13×9 pan? I think doubling the recipe would be too much batter for a 13×9. Maybe 1.5 times the recipe? Have you ever attempted this?

Reply

Karina says

November 7, 2018 at

I have not doubled the batter but I am sure it can be done. Let me know how it turns out for you! XO

Reply

Rory says

November 2, 2018 at

★★★★★

I am confused by the measurements...You say 1 cup of flour but



Reply

Karina says

November 2, 2018 at

Hi Rory. If you weigh 1 cup of flour, it is indeed 3.5 ounces. Feel free to weigh yours and report back.



Reply

Diana says

January 17, 2019 at

Hey Rory-

8 oz = 1 cup in liquid form. This can also vary though as some liquids are more dense, but it generally applies. Because flour is a dry powdery substance it is much much lighter than liquid, hence the difference in weight. I hope this clears things up for future baking, as I can imagine that being frustrating! Happy baking!!

Reply

tejina says

October 29, 2018 at

★★★★★

Hi..thank you for such a wonderful recipe ..my second attempt and guests loved it..they were going awwwww about it.. couldn't have got a better one than this..

Reply



October 27, 2018 at

★★★★★

I just made these today.. I added pecan and dark chocolate chips on top (inside was diarymilk). This has got to be the best brownies I have ever had...and I had more than my fair share! Thanks so much. So easy... So fudgy on the inside and crunchy on the outside.. Perfection. Chocolate love from South Africa



Reply



Karina says



October 28, 2018 at



That sounds delicious! Thank you for sharing and following along with me! XO

Reply

Priscila Ponce Castañeda says

October 21, 2018 at

★★★★★

Hello Karina, I love these brownies. I have already done them several times with measurements in cups. But I have just my balance and I did with the measures in grams and didn't go as well as before.

Do you measure recipes in grams? And if it's in cups, how many ml is the cup?

Thank you very much 😊

Reply

Karina says



I like to use the conversion chart through google. You can type in any ingredient amount and what measurement you are converting to. Hope that helps! XO

Reply



Joey says

October 21, 2018 at

★★★★★★

Hi, I am Joey and I am 7 years old. My family voted and these brownies got 4.8 stars. We put whipped cream and ice cream on them.

Reply

kokolaka says

October 18, 2018 at

Im going to do these now wish me good luck!

Reply

Dhwani says

October 15, 2018 at

Hey!

I want to know that I have 6”×6” inch square baking pan....for this how much time will be required to bake brownies and how much batter I should fill in pan...I mean thickness of the batter to get perfect brownies.




Melissa says

October 14, 2018 at

★★★★★

I just made these and my tooth pick came out clean but when I cut in they were rawish in the middle. I'm going to put them back in to

ook for like 7 mins. What I did taste was DELISH! Wish me luck


Reply





hasta D. Langenbacher says

October 12, 2018 at

YES. I tried them all different ways OF COURSE because it's my job."

Thank you for putting yourself 'all in' for the sake of the brownies.
Can't wait to try them!

Reply

Fres says

October 8, 2018 at

★★★★★

I did it for the 3rd time already!the best recipe ever..simple ingredient & easy to follow..i reduced the sugar quite a lot byt still came out beautiful..my oven was small so i half the mixture into 2 little 7 inch bake trays..it's definitely a favorite among my friends (they actually ask me to start selling it but i'm just a noob in costing..hahaha)

Reply



★★★★★

I wanted to thank you for this recipe. I'm always looking for recipes that I can translate to gluten free. This recipe works great with my gluten free all purpose flour. My son even told his friends that I make the best brownies ever! Thank you so much!

Reply



Mannah says



October 2, 2018 at



★★★★★



Best brownie recipe I have come across! Made them yesterday, they got left at my father in laws so I had to make another batch today! They are absolutely amazing! I won't be using any other recipe ever again!

Reply

Amber says

October 2, 2018 at

★★☆☆☆

This recipe was easy, and the brownies were indeed very fudgy and the top was crackly as promised. HOWEVER, I wasn't impressed with the flavor. I'm a huge fan of both dark and milk chocolate brownies, but this brownie simply didn't knock me out with chocolate flavor. The recipe I usually use is much fudgier (uses a lot less flour) and has a better taste (again, flour ratio). I wish I'd taken the time to use my other recipe instead of taking a chance with this one 😞

Reply



October 1, 2018 at

★★★★★

I made these tonight. Great brownies. This will be my go to recipe from now on.

Reply



nese says

September 29, 2018 at

★★★★★

es. Yeess. Yeeesss!

As soon as I took a bite I wanted to revert to a 5 yr old child. I wanted to say, "No! These are MY brownies! I don't wanna share!". *stomping my feet* Of course I never acted that way as a child, not me, you can't prove it. I digress.

I added chocolate chunks and walnuts inside and sprinkled sea salt flakes on top, after they baked. I used a brownie pan, meaning it's similar to a muffin pan, but instead of a round shape they are square so everyone can have a corner piece. Brilliant! I also topped some squares with a variety of chocolate chips and others with a white chocolate cheesecake hazelnut spread (made by Jiffy and sold online at Walmart).

I had been having problems with a neighbor playing loud music everyday. After taking some of these peace making goodies to said neighbor, not a squeak from a mouse nor a fart from a frog can be heard.


I'm currently struggling to gain weight and this was my primary reason for seeking such a indulgent dessert. So, if I get fat from these, I'll wear the weight proudly. Knowing I now have finally found the recipe for happiness (just kidding God). My flat butt and shrunken boobs thank you and my husband is appreciative as well.



Reply

Julie says

September 28, 2018 at

 I just stumbled across this recipe and can't wait to try it out. But the math instructor in me can't help but say – an 8X 12 pan is not square, it is a rectangle. ??

 Reply



Joornima Ramesh says

September 24, 2018 at

★★★★★

I am a beginner baker and this recipe was so easy to follow. The results were amazing. I used mini semi-sweet chocolate chips and although it didn't look as chocolatey, it tasted great. I love this recipe and I will use it every time I crave brownies. I paired this with some warm milk, but vanilla ice cream would be delicious as well.

Reply

Emilia says

September 20, 2018 at

★★★★★

Wow, with your recipe, for a night I turned into a “famous baker”:) :)







I made a batch for a big meeting at work and cut out the corner pieces for my husband. He said, “Mmmmmm, impressive, much

Thank you so much for the recipe!”



However, the 23 minute baking did not work for me – after 23 minutes it was still liquid. I had to double the time but I was checking every 5 minutes so I do not over bake it. Amazing.

Reply



exi Sanchez says
September 16, 2018 at
look yummy, but when I pulled them out of the oven they did not
have a cracked top
Reply

Suzanne Goh says

August 26, 2018 at

★★★★★

Hi Karina, I love all your recipes 😊

I made your yummy brownies, followed every single step. It came out Super. The leftovers in the refrigerator was Super too. I used half peanuts , not chopped, love the chewy & beautiful smell of peanuts.

I gave some to my neighbor , she enjoyed them so much. But she is not a baker, she is a eater ...haha

Thank you

P/S: I am also following you on Instagram now

Suzanne







Reply

Amy says



Thank you for the detailed recipe. It is surprising it is not that difficult to make after seeing the procedure and the video. Hope my husband will love it as we are all chocolate fanatics.

Reply



ate Mietus says
August 25, 2018 at

★★★★★

Who knew a lemonade stand would be your best advertisement?! I first tasted this fantastic brownie when I stopped at a lemonade stand and bought one. The next day I just had to stop by the house again and ask for the recipe. Not only did the children's mother give me the brownie recipe, she also told me about cafedelites.com. Since then I have tried numerous recipes from your website ~ each one delicious and cook-friendly. Thank you!

Reply

Laura says

August 18, 2018 at

Do you have a favorite brand you recomend for the the choc. pieces and choc chips? Milk or semisweet?

Reply

Karina says

August 24, 2018 at

I don't have a huge preference for this brownies I have used a few different kinds but like to stick with semisweet.

Reply



Tatyana says

August 18, 2018 at

Hi, Karina! We can't eat gluten. Do you think the recipe will be forgiving if we substitute what flour with rice one? Thanks.

Tatyana



Reply



Karina says

August 24, 2018 at



That should not be a problem. It sounds delicious already! XO



Reply

Diane says

August 18, 2018 at

You included the nutritional information with your original recipe but not with this updated version. Is the information the same for both? Both my husband and I need to watch what we eat. PS- I'm buying the ingredients today to make them over the weekend! I'm drooling over the pictures!!

Reply

Nancy says

August 15, 2018 at

★★★★★

what kind of chocolate bars is best to use? Can I use Hershey's



Karina says

August 15, 2018 at

In my notes I go over several different options and ways of making these. I think it will answer your question best if you could read over them and see what you like best. Enjoy!!



Reply

atti says

August 13, 2018 at

★★★★★

I doubled the recipe and cooked them in a glass 11×15 for 45 minutes. They were thick , fudgy and wonderful! I also used Bob's Red Mill gluten free flour as one of my daughters has a gluten allergy. I love the chocolate buttery taste! This is my new brownie recipe . Thank you!

Reply

Sam says

August 13, 2018 at

★★★★★

Would storing the mix over night in the fridge affect baking the next morning?

Reply


Karina says

August 15, 2018 at



Reply

Fer says

 August 9, 2018 at

 ★★★★★

 Best brownies ever, thanks so much!

 Added chopped walnuts....hard to describe it in words...

 Reply





Sana says

August 7, 2018 at

hey, I plan to make these tonight hopefully because omg they look delicious and I have ZERO control over my sweet tooth and cravings!!!! I have a few concerns, my pan size is 8×8 so how long do I bake it for? I was planning to make half a batch. also, I'm concerned about 2 cups of sugar, I hope that doesn't make them too sweet. Can I alter that?

Reply

Karina says

August 9, 2018 at

Yes, alter away;)! I wouldn't stray too much from the recipe though if you want them to be just right. I have tried and tested these multiple times and have found the best recipe here. Read through all my footnotes before the recipe to get a better idea of what you are looking for and wanting. Thanks so much for following along with me!



Rene says

August 7, 2018 at

★★★★☆

I made these yesterday They are very good. I did leave out 1/4 c of the sugar since 2 cups is a lot. I will make again. Thanks!



Reply

ram Putteneers says

August 2, 2018 at

Thank you for your reply but I was wondering about a 13×18 sheet pan for a batch that is much larger (about 2,5 times your preferred size in this recipe: $12 \times 8 = 96$ square inches and $13 \times 18 = 234$ square inches. $234:96 = 2,43$) It would be really helpful to know the core temperature to not waste a whole lot of ingredients trying to adapt the recipe to a larger scale.

Thank you very much in advance

Reply

Karina says

August 3, 2018 at

I haven't tried it that big yet and I would agree, you do not want to waste it. You can always double the ingredients and do two batches if that helps to make sure they are perfect.

Reply



Hello,

would it be possible to make your recipe in a sheetpan of 13x18inch making the batter times 2,5?

Would you be able to give me the temperature of the middle of your pan using a prober thermometer, when you take your brownies out of the oven? That way I could determine the baking time.



Thank you very much in advance.

Reply

Karina says

July 31, 2018 at

A 9×13-inch pan resulted in thinner brownies (about 3/4 of an inch) and even consistency throughout. Baked for around 18 minutes. Perfect texture but I prefer slightly thicker slices.

Reply

Audrey says

July 28, 2018 at

★★★★★

Thank you so much for putting this recipe out there. I followed your first recipe just to see how they would come out and they were a hit with my family so I decided to challenge myself and try this recipe. I have never been more satisfied with baking! I followed your tips and tricks and they turned out beautifully. I even shared a photo with friends and they all want to try them even without tasting them because they looks so delicious! So thank you for the recipe. I'll be baking these for many years to come.

Reply



Murat says

July 28, 2018 at

★★★★★

Hello dear Karina

Thank you for such a user friendly website and great recipes. I want to substitute flour for gluten sensitivity for your brownie recipe. Is there any flour blend you suggest. I write from Turkey so we have no USA brands gluten flours here. I want to make my own gluten free blend.

Best Regards

Murat

Reply

Karina says

July 28, 2018 at

Hi Murat,

Any flour blend is great that is good for you and your body. I hope that you can find a great flour that works best for you! Thanks so much for following along with me! Enjoy!

Reply

Olena says

July 27, 2018 at







★★★★★

I tried so many different brownie recipes. This is the best! Not too sweet, fudgy and moist. This will be my favorite one from now on.

Reply

That is great to hear! I am so glad that you loved it! Thank you so much for sharing and following along with me!

Reply



ndira Mora says
July 24, 2018 at

★★★★★

just made this recipe and loved it! Got the crisp crackly top and
judgy yummy inside. I also added some chopped walnuts for a
runch. My boyfriend is waiting for them to cool off completely to
try them. I hope he finds these brownies as good as I did.

Reply

Karina says

July 25, 2018 at

MMM! That sounds delicious! I always love nuts in my meals
for that crunchy flavor! Thank you for sharing and following
along with me!

Reply

Alison says

July 23, 2018 at

★★★★★

Oh. My. Gosh.


Is it possible that I have discovered the most PERFECT brownie





I did have to alter the recipe, however, to accommodate my lack of ingredients.


Being out of white sugar, I substituted brown. It worked surprisingly well, but I did not achieve that gorgeous crinkly top.


I was short a little on my butter as well, and substituted extra oil.

 The result was a goey brownie, but not as chewy/fudge as I expected. (Or maybe my definition of fudgy is entirely incorrect!)

 I was also out of chocolate chunks and chips. (The horror!)

 Despite these little changes, these brownies are the BEST . The whole tray, a 9 by 13, has been devoured by my family! I absolutely

 I can't wait to make them again with all of the proper ingredients!

 Thank you so much for this recipe!

Reply

Karina says

July 25, 2018 at

LOL! Too funny! I am so glad that you enjoyed it and loved it all! Thank you so much for sharing and following along with me!

Reply

Ahsan Zahid says

July 22, 2018 at

I have a question about cup size. My understanding is that one cup is equal to 8 ounces, but it states one cup (3.5 ounces) in the ingredients list. I'm assuming the recipe calls for a full eight ounces of flour and cocoa powder, right? Thanks so much.

Karina says

July 23, 2018 at

Yes, you are correct! I apologize for the confusion! Enjoy!

Reply



Joel says

July 21, 2018 at

★★★★★★

I slightly altered the recipe and it still came out just like it did in the pictures. Also I did it in a 11×7 inch pan which I thought would make them too thin because I only did 8 servings when the suggestion is 16 but they still came out perfect. This shows it is a good recipe as you don't have to follow it exactly

Reply

Mary says

July 19, 2018 at

I'm going to make these tomorrow but for a wedding so they want bite sized. If I bake them in a mini muffin tin how long should I bake them?

Reply

Karina says

July 19, 2018 at

I would try them around 12 to 15 minutes, checking them that



Brynhildr says

July 11, 2018 at



he. Best. Brownies. Ever! Thank you for such a detailed and well-written recipe. I just can't believe you can make something so delicious THAT easily...feels like you just gave me some kind of a cheat code 😊

Yum Reply



Deepthi says

July 8, 2018 at

Can i bake it in 8" round pan and how much time it takes to bake...
I tried once and it turned out li'll cakey and it didn't get the crackled top...

Reply

Karina says

July 8, 2018 at

I have never made it in an 8" round pan. I will have to do some testing to see what is best for this recipe. Let me know if you figure it out too!!

Reply



These. Brownies. Are. Ahhhhmazing! Thank you!

Reply

Jessica Byres says



June 22, 2018 at



★★★★★★



Dear God. I spent about 10 minutes looking for where I type a
ating, but the people who are debating whether or not to make
hese should hear this. I wish the rating scale went higher than 5
stars. I've never, in my life, had something as good as this. I don't
hink I'll ever eat a box mix brownie again. My brownies are
currently in the oven, and my whole house smells like heaven. I'm



typing this review with one hand and eating spare batter with the
other. These will destroy anyone's diet. Thank you for the best
brownie recipe I've ever found. I'm willing to bet these won't last
the night once my family finds them.

Reply

Ashlie Neevel says

June 17, 2018 at

★★★★★★

What cocoa powder and brand of chocolate for the chocolate
chunks did you use? Do I need Dutch Process Cocoa Powder or can
I use Hershey's?

Reply







Ana says

June 15, 2018 at



I am about to bake these goodies in few hours...i have an electric oven which has heating on top & botton. Now since you have mentioned to keep it on the top rack... do i only put the bottom heater on? Please can you advice.

Reply



Karina says

June 15, 2018 at

Hi Ana. Yes that would be the best way to bake them. Please let me know how you go.

Reply

Tayler says

June 14, 2018 at

Where do i get the actual recipe? I dont see it.

Reply

Karina says

June 14, 2018 at

Hi! I'm so sorry about this. It seems to be a technical issue on mobile only and we are working on it right now. The recipes are on desktop if you need them urgently! Hopefully we will have all recipes up again soon! Thank you for your patience!

Karina X

Reply



June 10, 2018 at

★★★★★

Thank you SO MUCH for taking brownies as seriously as I do.....your detailed baking instructions were wonderful. I finally got around to making these yesterday and they were incredibly easy and AWESOME!!! This is now my #1 brownie recipe....and one I will follow too...I can hardly believe it :~).0025



Reply



Karina says

June 12, 2018 at



Best Comment!! Thank you so much! I am a brownies snob and watch all my calories, so they have to be right on and perfect! Thank you so much for following along with me and sharing! XO

Reply

Megan Jeffrey says

June 6, 2018 at

I made these tonight and I didn't get the crackle top. 😞 Any idea on what I did wrong?

Reply

doreen says

June 4, 2018 at

I have been searching for the ultimate brownie recipe and have made sooo many brownies in the process. I stumbled across your



goodness... My search has finally ended and the absolute best part, besides the pure brownie perfection, is the calories! Thank you so much for taking the time to test so many recipes and for sharing this jewel.

Reply



eraldine says
June 3, 2018 at

★★★★★

Hi! Karina. I followed your recipe to the tee and boy it came out well and delicious. I baked in 7×11 tray for 40minutes. It looked a bit dry the next but I love them warm so I put my slice in microwave for 20sec.and the chocolate melts out of the brownie.... Yummmmm<https://media.giphy.com/media/Xi2UAW7kTQvHa/giphy.gif>. Thank you so much for sharing. I will certainly will be making more of it soon.

Reply

Karina says
June 3, 2018 at

That is great to hear! Thank you so much! I am so glad that it turned out so well! Thanks so much for following along with me and sharing!


Reply

Sabrina says
June 1, 2018 at




brownies I have ever made and I have made manyyyyyy in my years.


Reply




yn says





May 24, 2018 at



hi... I've been looking for a good brownie recipe and I would love to try this. I want to know the brand of cocoa powder you used. I never had the glossy crunchy top with the recipes I tried so I hope this one works ? Thanks







Reply

Lu-Zahn says

May 18, 2018 at

★★★★★

Hello! I love these brownies and have to make a double batch.. So I was wondering, instead of using 4 eggs, is it possible that I use some baking powder and baking soda and just add maybe 2 extra large or 3 large eggs? Also with the sugar, will it affect the recipe if I use a cup and a half instead of 2 cups of sugar?

Reply

Karina says

May 20, 2018 at

That all sounds great! I like your changes. With any changes, especially with those, you are looking at texture and consistency will change. It may taste a little different too. I like the ideas though and think it will all work out. Let me know



Reply

Nikole says

May 18, 2018 at



★★★★★

just made these brownies and they were soooooo perfect. Moist, soft, and full of chocolate.

this recipe's definitely a keeper. Thank you for sharing this recipe,

Karina!

Reply

Karina says

May 18, 2018 at

You are totally welcome! I am so glad that you enjoyed them and liked them. Thank you so much for sharing!

Reply

enriko says

May 16, 2018 at

★★★★★

after read and watched everything on the internet for how to make the best fudgy brownies, i believe yours is the best one. will try this recipe soon enough. but i have a bit question in mind. what if i dont use the vanilla extract? will that affect the texture? and what if i use vanilla essence instead of the extract? thank you.

Reply



May 18, 2018 at

AWE! Thank you! That is so nice of you! I am so glad that you are going to make them. The texture won't change too much. That sounds like a great idea! Thank you so much for sharing and following along with me!

Reply



emala hayati says



May 14, 2018 at



Can i use. compound chocolate? or must use couverture chocolate?

Reply

Karina says

May 14, 2018 at

Either chocolate is great! You are welcome to make my recipes into your own. They will taste great! Let me know how they turn out!

Reply

Casey Meyer says

May 13, 2018 at

I'm about to try to make these in an 8 x 8...any suggestions on time and temperature?

Reply



May 11, 2018 at

★★★★★

Hi,

I have a fan oven, what temp would i put these in at?

Thanks



Reply

Karina says

May 11, 2018 at

I have read with a fan oven you will want to alter the temperature by 20* C in order to accommodate a fan oven.

Hope that helps! Good luck with these brownies!!

Reply

Jenn O'Connor says

May 5, 2018 at

★★★★★

Easy to throw together and AMAZING taste. I followed the recipe with one small alteration. Instead of 1 Tbsp of vanilla I did 2 tsp vanilla and 1 tsp almond extract. Husband loves them and does not want to have any for the munchkin to try after school. Guess I had better hide them.

Reply


Marcelle Lowder says


May 4, 2018 at





I made these yesterday and they are, without a doubt, the very best brownies I have ever tasted. I followed your directions exactly and they are perfect. Thank you for the detail you provided. I'm going to subscribe to your blog and look forward to more delicious recipes.


Reply














Karina says

May 4, 2018 at

AWE!! That is great to hear! Thank you so much for your love and support on my blog and following along with me!

Reply

Rida says

May 3, 2018 at

Can we use just oil instead of butter in this recipe?

Reply

Karina says

May 4, 2018 at

Sure! That will work too. It will change the texture of the brownies but they will still taste great!


Reply

Kandi says




I have made these 3 times now. Love the taste. I have a gas oven and every time I bake for 40-45 mins. Still come out moist and delicious.


Reply




enny says




pril 29, 2018 at




★★★★★



hese are the BEST brownies I've ever made! I made them for my



on and his friends, and they LOVES them! Even came back for



econds! I made a few adjustments based on ingredients I had on

hand and will keep these changes, as they were such a hit! I used

dark cocoa and white chocolate pieces. Fantastic!!

Reply

Karina says

April 29, 2018 at

That is great to hear! I am so glad that you enjoyed them and made them your own! Thanks so much for sharing and following along with me!

Reply

Eva says

April 29, 2018 at

★★★★★

Are the chocolate chips dark chocolate or milk chocolate?



Karina says

April 29, 2018 at

I threw in over 1 cup of chocolate chunks IN AND ON these (I used 45% cocoa chocolate). Either dark or milk is great too!



Reply



atalie says

April 28, 2018 at

★★★★☆

I live in South Africa and we don't have all purpose flour. I have tried these brownies before and they are delicious but I didn't get the perfect result.

What could I use as a substitute?

Reply

Karina says

April 29, 2018 at

I am not sure what other flour you have but you can substitute any plain flour for that if that helps. Thanks for following along with me!

Reply

Auz says

April 28, 2018 at



Reply

Random Person says

April 27, 2018 at



★★★★★



Reply



Karina says

April 29, 2018 at

YAY! So glad to hear! Thanks for choosing one of my recipes and following along with me!

Reply

Amanda says

April 24, 2018 at

★★★★★

So good!! My second batch is in the oven right now (this time I added shredded coconut and butterscotch chips instead of chocolate ones).

My first attempt I think were underdone but i just put them in the fridge overnight and then they were solid at room temp after.

I think my pan is 8×12 (looks like a mini standard cake pan? I should measure!) and the cooked brownies barely stayed within the pan haha! I trusted that without a learner I was fine, and



Reply

Bruce says

April 21, 2018 at



ummer. After all the admonishments to not over bake I think I
nder baked – by a lot. Did 20 minutes in 9×13 (yes, measured) and
know my oven temp as I use a thermometer.



Karina says

April 22, 2018 at

OH bummer! You can always put them in a few more minutes
to get the perfect brownie you enjoy! Hope they tasted good
for you! Thanks for following along with me!

Reply

Matt says

April 18, 2018 at

Hi Karina! I made these for the first time tonight and they came out
tasting amazing. The only issue was that the base, especially in the
centre was not done enough to hold, so it collapsed when you tried
to hold it. I cooked them at 175 in an electric oven (no fan used) for
30 mins. Would you leave in longer or use the fan on the oven? I'm
in England, so no gas oven. Many thanks, Matt.

Reply



April 17, 2018 at

Someone may have commented about this but I didn't read every comment. I did read some though and it sounds like you use a convection oven? If so, it would be really helpful to mention that in the recipe itself. I have a regular, electric oven and had to bake these brownies for much longer, almost 20 minutes longer, just to let them to the set stage. I know every oven is different but it's my understanding that convection ovens bake much faster than conventional. The brownies were very fudgy and delicious. Everyone who tasted them loved them! This is my new favorite brownie recipe.



Reply

Rachel says

April 16, 2018 at

Do you think I could substitute vegetable oil for olive oil?

Reply

Karina says

April 19, 2018 at

Yes, of course! It may alter the taste but olive oil will give it a good taste of flavor. Thanks for following along with me!

Reply

Laura says

April 14, 2018 at


Best Brownie recipe I've ever come across! Will definitely make



Jarit says

April 14, 2018 at

★★★★★

 Made these this week in 9 x 13 Pyrex, multiplied the ingredients by 2.5 and cooked for close to 40 minutes. Came out amazing! Will be making them again, no more box.

 Reply



Amela Quartero says

April 13, 2018 at

I don't know what happened but mine turned out very oily! Love the flavor, though! I will try these again maybe using less butter or more flour.

Reply

Karina says

April 13, 2018 at

OH bummer! I am so sorry they didn't turn out perfectly! I am so glad you liked it anyways and are going to try it again! Thanks for following along with me!

Reply

Kayli says

April 9, 2018 at



which made it even more fudge. Love this!

Reply

Jess loh says



April 6, 2018 at



Hi there, I can't wait to try this recipe! I am a little hesitant on using



eggs though. Won't that end up in a Cakey texture? Can I reduce



to 3 eggs or is 4 the way to go?



Thanks!



Reply

Karina says

April 6, 2018 at

You are welcome to reduce the egg amount to your satisfaction. I love the cakey texture and the gooeyness of these brownies! Let me know how yours turns out!

Reply

Crab Dynasty says

April 6, 2018 at


I think we could easily make this gluten free dairy free with a flour substitution and with dark chocolate


Reply





just took them out of the oven....no crackly top? any suggestions for next time? I followed this recipe to a T!


Reply


asey says


pril 1, 2018 at

li! Mine are cooling now and I cannot wait to try them! Just

urious, I did not get the beautiful cracked top, any suggestions

why not? Thank you!

Reply



Karina says

April 1, 2018 at

I am not sure why you didn't get the cracked top! I am so sorry, that is the fun part;)! I hope they still tastes delicious for you! I am in love with these brownies!

Reply

Karen Knase says

April 1, 2018 at

★★★★★

Are you kidding me with these brownies? I will NEVER use another recipe again! Followed your directions exactly and these are heavenly!

Reply



AWE!! That is the BEST comment ever! Thanks so much for sharing and I am so glad that you will only use this recipe;)!
Thanks so much for following along with me!

Reply

f

ina says

March 30, 2018 at

★★★★★

he brownies Carmen out perfect!!! Perfectly rich and perfectly

hewy!

Reply

Lyn says
March 26, 2018 at

★★★★★

I have tried this several times already and it always turned out perfect! Very fudgy and chocolatey! That crackly top was beautiful. If only I can post the picture here. Really had to kept an eye on the baking time though 'cause I have a differrent oven. Thank you so much for this recipe. Everyone who tried the brownies i baked, loved it. Thank you!

Reply

Natalie says
March 25, 2018 at




★★★★★



Vedashree says

March 25, 2018 at

★★★★★

 love love love the recipe. My brownie was just perfect but i think i
 verbaked it a lil. It is a bit dry. But the test and texture is just
 mazing! Never thought i would make such a perfect brownie at
ome! Thank you sooo much! Love!

 Reply



Lyd says

March 25, 2018 at

★★★★★

Oh i have to comment here cuz i tried to make it yesterday and it
turned out sooo good! I used an 8×8" pan for 28mins and i think i
shouldve added more baking time but it turned out sooo delicious
still! This is the best homemade fudgiest brownies ever !!! I dont
think there is any better recipe than this, thank youuuuuu!!

Reply

Monica Pereira says

March 23, 2018 at

do you use any type of chocolate? what kind should I buy? (regular,
semisweet, etc)

Reply



I used an extra 1 cup of chocolate chunks IN AND ON these (I used 45% cocoa chocolate). If you do not want to add the chocolate chunks I used semisweet chopped up chocolate or large chocolate chips. Hope that helps! It does make all the difference! Thanks so much for following along with me!

Reply



lizabeth says

March 18, 2018 at

mine didnt turn out with the perfect top layer you decrive. Looked like a cake????

Reply

Karina says

March 19, 2018 at

OH no! I am sorry! I hope it still tasted delicious! Cake is still good;))!!

Reply

Kristy says

March 16, 2018 at

★★★★★

I made them last night with Namaste Gluten Free flour. They were amazing!! For cocoa powder I used 1/3 cup Hershey Dark Chocolate Ana 2/3 cup Hershey Unsweetened Milk chocolate. I had to bake them for 30 minuets in an 8×11 pan, but they were definitely fudgy



Karina says

March 19, 2018 at

That is awesome! I am so glad that you liked it and you were able to make them your own! YAY!! I love all the great changes! Thanks for sharing and choosing one of my recipes!



Reply

dam says

March 16, 2018 at

★★★★★

I used the 1/2 cup butter 1/2 cup apple sauce variation with dark chocolate chips Omg sooo good!!!

Reply

Karina says

March 16, 2018 at

MMM! That sound delicious! I love that! Thank you so much for sharing with me! I am so glad that you made it your own!

Reply

melissa says

March 15, 2018 at

any recommendations on an 8×12 baking pan? I can't seem to find one....



Karina says

March 16, 2018 at

An 8×12-inch pan yielded the perfect brownies and MY personal favorite (just over 1-inch thick), baked for just under 25 minutes and resulted in just the right thickness and consistency, while still ooey, gooey and chewy! Enjoy your brownies!



Reply

Nicole says

March 14, 2018 at

★★★★☆☆

Please, I could use some guidance here. Two attempts with this brownie recipe so far. 30 min in the oven and 20 min cool down; liquid consistency in the middle and bottom. Had to preheat again and it took 15 more min in the oven. My gas oven is not old so I'm sure 350F is being achieved. I am using an 8 by 12 glass pan and Nestle chocolate chips instead of chocolate chunks. Do you have any ideas that could give me these stellar results I read about? Thank you. Oh and is it necessary to use both cooking spray and parchment paper?

Reply

Karina says

March 16, 2018 at

HMMM!! I am not sure why it is not working for you! I have a gas oven as well and it bakes to the perfect temperature. I apologize for the heartache. I love these brownies and would only want you to have the best of them too. I like to use both cooking sprav and parchement paper but that is iust a



Savannah says

March 12, 2018 at



I've never used the same brownie recipe twice, but I swear I think I might have finally found one. The chocolate chunks in this was really what did it for me – they make everything more gooey, though I did take out one egg to make it a little less cakey. These are fantastic, thanks for making a brownie recipe I can finally stick to!



Reply

Natasha says

March 12, 2018 at



Hi, will it change anything if I reduce the amount of sugar to about 200 g total? Thanks! Btw, I'm so looking forward to make them!

Reply

Karina says

March 12, 2018 at


It will change the consistency and the taste but it will still be great! Enjoy your brownies!!


Reply



★★★★★

Made these tonight recipe as written in an 8×12 pan. Delicious!!
Loved the technique with the parchment paper as all brownies
were good from the edge and center plus incredibly easy to cut and
serve. Mine cooked 31 minutes on the middle rack then cooled in
and out of the pan exactly as suggested. Seriously, these brownies

 are excellent, fudgy and chocolatey goodness. Thanks for the
recipe and the tips!

 Reply









ina says

March 11, 2018 at

Hi! I cant wait to try this! May I ask what brand of cocoa powder
you used here?

Reply

Karina says

March 11, 2018 at

Hi Nina! I used half Hershey's unsweetened cocoa powder and
half Dutch-processed cocoa powder.

Reply

chipmmunk says


March 11, 2018 at






Also, for those looking for egg substitutes, although I used eggs in
this recipe, for making egg-less cakes and cookies, I substituted 1
TBS custard powder for each egg. But sometimes you need to add



chipmmunk says
March 11, 2018 at

★★★★★

 Best brownies ever! I always tend to end up with cakey brownies, but these were perfect and fudgy goodness! The tip to bake just until the middle stops jiggling was spot on. I baked them in an 8" square pyrex dish (30 min), plus two 3" ramekins (25 min). I didn't have brown sugar, so used 1 C white, and 1 C icing sugar, along with dark chocolate chips.

     For those interested in lowering the fat, I successfully subbed 1/2 cup of the butter with applesauce. No one can tell they were semi-healthy.

Thank you so much for posting!

Reply

Brandi Day says
March 11, 2018 at

I love how you give us directions for storing these as if that would ever happen. That's so cute.

Reply

Sharon says
March 10, 2018 at

Hi Karina

I have fan only oven can you tell me what time and temperature use use and also you say you use the top shelf as middle cooks too quick, I always thought that the top shelf in an oven is the hottest.



Karina says

March 10, 2018 at

Hi Sharon! It really varies! My oven is fan forced and it's hotter and burns our baked goods on the middle shelf for some reason, which is really unusual. If yours is hottest on the top shelf, bake yours on the middle shelf. I hope that helps!



Reply

Alex says

March 9, 2018 at

★★★★★

Hi Karina! Quick question, would the brownies still be fudge-like without the chopped chocolate/chocolate chips?

Reply

Karina says

March 10, 2018 at

Hi Alex! Yes they will be!

Reply

Chelsey says

March 9, 2018 at

★★★★★

I sadly, very sadly, had to use whole wheat flour for this

I... THEY WERE STILL AMAZING. DON'T LET THE WHOLE WHEAT FLOUR



Karina says

March 9, 2018 at

Chelsey thank you so much for your feedback! I'm so happy they worked with whole wheat flour ??

Reply



amber Cederberg says

March 9, 2018 at

Have you had anyone try gluten free all purpose flour and let you know the results. Brownies are my JAM but I have Celiacs. 😞 I am tempted to try!

Reply

Ελενη Μπραμη says

January 24, 2019 at

★★★★★

2 questions:

- 1) i use white chocolate is it the same amount?
- 2) what about the part of chocolate and butter in the end? I don't understand where i put it from the recipe description (and it is not in the video)

Reply

Ελενη Μπραμη says

January 24, 2019 at



are the only bake goods that are AMAZING WITH ANY FLOUR! I even used plain rice flour once!(When the gluten free mixes were not around!) Any brownie recipe i ever made was great with any gluten free flour! So i am sure this one will be amazing! Possibly the best! Just do it! And let us know!!!!!! Good Luck! 😊



Reply



na says

March 6, 2018 at

li,

Did you mean bottom shelf of the oven? I put mine in on the top shelf, 175C, and at 18 minutes it was burnt a lot on the top ..

Reply

Karina says

March 10, 2018 at

Oh no! I am so sorry! I use the top shelf but I know every oven is different. I hope that it was still edible. I am sorry about your brownies!

Reply

Sonam says

March 5, 2018 at

★★★★★



Karina says

March 8, 2018 at

You are welcome to try applesauce or mashed bananas, tofu or yogurt is also another option. It would need to be 1/4 of a cup per egg. I am not sure how well it will hold together it may alter the brownies taste and texture just so you know! Hope you love them!



Reply

haron says

March 4, 2018 at

Hi Karina!

Thank you so much for the recipe and detailings to make it a great one. May I ask if we should the oven to force fan? Kindly advise.

Reply

Karina says

March 4, 2018 at

I don't think that you would need to but you are welcome to try to see if that helps with the baking process.

Reply

Ada says

March 3, 2018 at



just to get that extra thickness. These were for my 11 year old son's birthday party and he thought they were amazing.

Reply

Karina says

March 3, 2018 at

That sounds great! I am so glad that you found me and these turned out so well for you! Thanks so much for sharing!

Reply

Justine says

March 2, 2018 at

★★★★★

Hello! LOVE LOVE LOVE THESE! In fact, my boyfriend —who for some INSANE reason DOESN'T LIKE CHOCOLATE D: (more for me though right? :P)— ended up eating 3/4 of the pan in ONE DAY!

We live in Budapest, Hungary and really appreciate the added gram measurements! I also have found it nearly impossible to find Brown sugar here (I'm an American so it was quite a surprise to me) ! I have been able to use regular cane sugar or unrefined turbinado or whatever "coffee sugar" is lol and I add just a little spoonful of maple syrup to get that stickiness factor in brown sugar!

However, I have a question and I'm not sure if it has been answered yet? I have a convection oven that also has regular settings, but the regular settings seem a bit off? Do you have any suggestions for using the convection/fan setting?

Much appreciated, and, love the brownies!

Reply



March 3, 2018 at

That is crazy he doesn't love chocolate! You are right though, win-win for you;)!! I would suggest using an oven temperature for your oven when cooking. That way you know what the temperature is at and that it is set and you can adjust time and everything accordingly. Hope that helps answer your questions!



Reply

Natalie Wilson says

March 2, 2018 at

★★★★★★

OMG best brownies I've ever made. Kids devoured and hubby said they're the best brownies he's ever had. Thanks Karina!

Reply

Karina says

March 3, 2018 at

That is great to hear! I am so glad there were no left overs;)!
Thanks so much for sharing!

Reply

Moriah says

February 24, 2018 at

★★★★★★



sweet chocolate chips and the nestle cocoa powder and the result was divine. I baked them a little longer than called for, about 30 minutes, but i blame my oven. Once they've cooled completely, they're just set enough so that you can pick up the brownie, but it melts in your mouth immediately. So perfectly dense and chocolaty, thank you so much for sharing your recipe!!



Reply



im says

February 22, 2018 at



★★★★★

OMG, best brownies ever!!! Made them yesterday, not one left today – instant family hit. Thank you for making me look like I can cook!!

Reply

Karina says

February 23, 2018 at

That is so great to hear! Thanks so much for sharing!!

Reply

Ds says

February 22, 2018 at

★★★★★

What is the best way to make these non dairy?

Margarine or oil?

If oil, which do you recommend?



Karina says

February 25, 2018 at

Yes, you are welcome to make these your own if that is best for you! I would recommend canola oil for these brownies. Hope that helps and you still get the same great taste and consistency!



Reply

Michelle says

February 19, 2018 at

Is there caramel in these brownies, or are my eyes playing tricks on me? I don't see caramel mentioned in the recipe.

Reply

Karina says

February 23, 2018 at

There is no caramel but that is a great idea! It is so moist and gooey it looks as though there is caramel. So So good!! You won't be disappointed!

Reply

Cindy says

February 16, 2018 at

I would like to do mini brownie bites (1×1 inch) and Individual (2×2 inch). Will these work and stay fudgy? Thoughts on baking times?



Karina says

February 18, 2018 at

I think that would work great! You will have to lower the temperature and time on them. That sounds fun and delicious! Good luck!



Reply



el says



February 16, 2018 at

Hi! Would love to try this recipe out. You think I can bake them as brownie bites in mini cupcake pans? How long should baking time be? Thanks in advance 😊

Reply

JulieB says

February 16, 2018 at

★★★★★

Perfect for Valentine's Day; I made for my husband who said these are the best he's ever had (me too!). I used regular chocolate chips and added 1 cup of mini-marshmallows. The marshmallows rose to the top and made a kind of sticky caramel that was perfect. I live at high-altitude (5000 ft) and my 8X12 pan of brownies took the estimated 23min plus 5 more on the top rack. They still seemed runny, but after cooling they were just perfectly fudgy. Thanks so much for working so hard on this!

Reply



WOW!! That does sound like the BEST EVER!! I am so glad that you made them your own! Thanks so much for sharing!

Reply



Jason Freeman says

February 15, 2018 at

★★★★★★

At first, I was skeptical to believe that these were the best brownies in the world, but after carefully reading how you prepare them and the amount of thought and passion put into it. I can certainly say that you can claim that these are indeed the best brownies.

Seriously, the details on the process and how they can change so much about the outcome is mindblowing.

Reply

Karina says

February 16, 2018 at

Thank you! I do take pride in my recipes and the time it takes to perfect each recipe. I am glad that you can contest that these brownies are the very best;)! I do love a good brownie and delicious food. The extra time put into a recipe just brings out more flavor of love!

Reply

Julie says

February 15, 2018 at



Reply

Karina says

February 18, 2018 at

Oh you may not have done anything wrong. Sometimes recipes don't always turn out perfectly. There could be several variables that make it so they are not picture perfect! Did they taste okay?! That is the most important question;)!!

Sometimes just overbaking it a bit or stirring too much or not enough can alter these brownies.

Reply



Alida | Simply Delicious says

February 13, 2018 at

Love love LOVE this recipe.

Reply

Janet says

February 12, 2018 at

I really want to try these! I do not have an 8" x 12" pan – have looked online but can't find that size anywhere! Can you tell me where you got yours? Thank you. I have 13" x 9", 11" x 7", 8" x 8" & 9" x 9". Which of these should I use if I can't get the 12" x 8"?.

Reply

Karina says



Reply

Regina says

February 11, 2018 at



★★★★★

Hi! Have you tried using all oil instead of butter?

Thanks

Reply

Karina says

February 12, 2018 at

Hi Regina. I'm afraid I wasn't happy with the outcome trying just oil. There was an oily film over the top of them. You can try it if you like though. It's up to you!

Reply

Elise says

February 11, 2018 at

I made these tonight and they are delicious! I had to use a 9×13 pan because I didn't have the size you like. I checked at 18 minutes, took out at 20, but I'm thinking I should've left them in a bit longer. I like fudgy and moist, but I think they probably wouldn't hold together well if I wanted to cut them and put them on a plate for a party or something like that. Taste is wonderful...they would be perfect with a scoop of vanilla ice cream.

Reply



February 11, 2018 at

Elise that's amazing news! Thank you for trying them. If you leave them to set for a couple of hours in the pan, they will be perfect to slice up and still be so incredibly fudgy. During testing I refrigerated them over night a little under baked and they were beautiful the next day to slice 😊 I hope that helps!



Reply

Michelle says

February 11, 2018 at

★★★★★

Oh my god karina these are perfect! Followed the recipe to a T and baked mine in an 8inch pan as suggested for about 24 minutes. We can't stop eating them. Thank you for all of the details you include in your recipes. You make life so much easier especially for illiterate bakers like me. I'll be passing your brownie recipe along to all of my family I hope you don't mind. We have already fallen in love with 6 of your recipes and this one is the cherry on top! Making your Piccata shrimp tonight for dinner. Can't wait!

Reply

Karina says

February 11, 2018 at

Michelle I'm so happy to hear that! I hope you love the shrimp piccata tonight just as much Xx

Reply



★★★★★

What a wonderful recipe! I haven't found many that surpass box made but this one did. Thank you!

Reply



Karina says

February 11, 2018 at

Rene thank you! I love that and I'm so happy you tried them!

Reply

Beth says

February 10, 2018 at

★★★★★

Ok so there are so many recipes out there claiming to be the best but I get disappointed every time I try them. I'll admit I was hesitant to try these because of that. But may god help me these are the best brownies I've ever baked. Your instructions are spot on and I love that you included weight measurements. My kids have claimed this recipe now as the new family dessert and have ordered I make them every weekend for them. And you were right about the smells in the kitchen! It was like a chocolate bakery in here! Highly recommend this recipe to anyone looking for the best brownies in the world. Fudgy chewy crackly and gooey just as she promised. Thanks Karina!

P.S My family loves you lol

Reply

Karina says

February 11, 2018 at



are life changing, right 😊

PPS I love them too! ?

Reply



Naataa says

February 10, 2018 at

★★★★★

Hi. Thanks for the recipe, love the directions. So precise got can't

be wrong. Also that you added the measurements in grams.

fantastic effort.

Have you tried to add a shot of espresso? It will accentuate the chocolate flavor. Or espresso powder if an espresso is not available.

Also, one of the comments asks how you vary the dark color. I am in Europe and here it is easier to find Dutch processed unsweetened cocoa powder, this type makes almost black brownies. I usually combine natural cocoa and Dutch processed and I get a color like yours in the picture.

Reply

Karina says

February 11, 2018 at

Naata, YES! I'm so glad you mentioned espresso! I normally add 1-2 tablespoons (or 15-30 ml) of either granulated or ready made coffee, sometimes more depending on how chocolatey I want them. I also use half dutch and half natural cocoa powders for that rich dark colour, like you! It's good to experiment and have fun with these brownies! This recipe is really forgiving.

Reply



Kathy Peace says

February 10, 2018 at

Sorry meant Fudgiest brownies ?

Reply



Kathy Peace says

February 10, 2018 at

★★★★★★

Worlds best fudgiest brownies

I love so many of your recipes. However I live in England and have to keep looking up the cup equivalents in grams for the recipe ingredients. They are rarely the same in any website so when it comes to baking mostly it's a little hit and miss. This brownie recipe has the weights in grams which is heaven!

Could you be persuaded to always give us your recipes in grams as well as cup measurements?

Thankyou.

Reply

Karina says

February 10, 2018 at

Hello from England! Thanks so much for following along with me! I am so happy to hear! I will work on my measurements. I have several followers from all over the world and I am trying to do my best. Thanks for your support and love!

Reply



Rae says

February 10, 2018 at

The brownies look wonderful! My grands will be excited for me to try them soon. Could you tell me what cocoa powder you use for such a dark rich looking brownie?



Reply



Karina says

February 10, 2018 at



I use the unsweetened cocoa powder. It will change to a dark brown as it is all mixed together and baked. Your grands will love these!



Reply

deb in sc says

February 10, 2018 at

I'm reading over the recipe....at the beginning when combininb butter and oil and sugar....is that BOTH sugars?

Reply

Karina says

February 10, 2018 at

Yes, you will combine your brown and white sugar together. Hope that helps answer your question.

Reply



Gina says

February 10, 2018 at

Do I use light or dark brown sugar? I always wonder when the recipe does not specify. Can't wait to make these! I'm a chocoholic!? they won't last one night with my 4 boys! Every recipe I've tried of yours has been great! Thank you!?



Reply



Karina says

February 10, 2018 at

I generally use a light brown sugar in this recipe but both would be great for these brownies. They won't last long! Good luck;))!

Reply

Jane says

February 9, 2018 at

Looks amazingly yummy! But I'm diabetic. Do you have a diabetic-friendly version of this?

Reply

Karina says

February 10, 2018 at

I don't at this time but I will start working on it;))!

Reply



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HEY GOOD FOOD LOVERS! IT'S NICE TO SEE YOU!



Welcome! My name is Karina and this is my internet kitchen

hang-out. A self-confessed *balanced foodie* sharing some waistline friendly recipes that are *full* of flavour. Life is too short for bland and boring. ...

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