

Slow-Cooker Fudgy Brownies

2 comments

DESSERTS OR BAKED GOODS

BROWNIES & BARS

CHOCOLATE

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

SERVES 6

TIME 3 to 4 hours on high

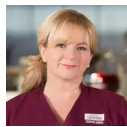
SLOW COOKER SIZE 5 to 7 quarts



WHY THIS RECIPE WORKS

The low heat and moist environment of the slow cooker are good not just for preparing richly flavored stews and braises; we found we could also take advantage of this appliance to make easy, from-scratch brownies. Because the flavor compounds in chocolate are extremely volatile and cook off easily in a hot oven, the gentle heat of the slow cooker preserves more chocolate flavor and practically guarantees a fudgy texture. In fact, when we made our classic brownie recipe in a slow cooker they were too fudgy, so we cut back on the sugar and eggs. Simply pouring the batter into the slow cooker led to unevenly cooked brownies that were hard to remove. Instead, we “baked” our brownies in a small springform pan, which fit nicely in the slow cooker. A water bath ensured that they would cook through gently and evenly, and a foil rack elevated the pan so no water

would seep in. [Read Less](#)



TRY THIS RECOMMENDED COOKING COURSE
Slow Cooker Revolution

GATHER YOUR INGREDIENTS

- ☐ ½ cup (2½ ounces) all-purpose flour
- ☐ ½ teaspoon baking powder
- ☐ ⅛ teaspoon salt
- ☐ 2 ounces unsweetened chocolate, chopped
- ☐ 5 tablespoons unsalted butter
- ☐ ⅔ cup packed (4⅔ ounces) brown sugar
- ☐ 1 large egg plus 1 large yolk, room temperature
- ☐ ½ teaspoon vanilla extract
- ☐ ⅓ cup walnuts, toasted and chopped (optional)

KEY EQUIPMENT



Best Chef's Knives



Slow Cookers



Mixing Bowls



BEFORE YOU BEGIN

You will need an oval slow cooker for this recipe. A 6-inch round cake pan can be substituted for the springform pan.

1

INSTRUCTIONS

1. Fill slow cooker with $\frac{1}{2}$ inch water (about 2 cups) and place aluminum foil rack in bottom. Grease 6-inch springform pan and line with parchment paper.

2

Whisk flour, baking powder, and salt together in bowl. In large bowl, microwave chocolate and butter at 50 percent power, stirring occasionally, until melted, 1 to 2 minutes; let cool slightly. Whisk sugar, egg and yolk, and vanilla into cooled chocolate mixture until well combined. Stir in flour mixture until just incorporated.

3

Scrape batter into prepared pan, smooth top, and sprinkle with walnuts, if using. Set pan on prepared rack, cover, and cook until toothpick inserted into center comes out with few moist crumbs attached, 3 to 4 hours on high.

4

Let brownies cool completely in pan on wire rack, 1 to 2 hours. Run small knife around edge of brownies, then remove sides of pan. Remove brownies from pan bottom, discarding parchment, and transfer to cutting board. Cut into wedges and serve.

Making a Foil Rack

RECOMMENDED READING



Did you know? Your membership includes **new Skills videos** from our test cooks and TV hosts that demo techniques for building flavor, saving time, or both. Watch now >

Feedback from our home cook community is the backbone of our recipe development process. Have thoughts about this recipe? **Share it**, or leave a rating and comment below.

MY RATING

