

Brownie Bites with Sea Salt



Not too dense, not too cake-like, these brownies are a step up from Sam's, BJ®'s or Costco®'s brownie bites. The consistency is perfect and the sea salt finishes them perfectly.

By Ed Price

Cook: 10 mins

Total: 25 mins

Prep: 15 mins

Servings: 24

Yield: 24 brownie bites



Ingredients

1 cup unsalted butter, at room temperature

2 cups white sugar

4 eggs

2 teaspoons vanilla extract

1 cup all-purpose flour

$\frac{2}{3}$ cup unsweetened cocoa powder

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

fleur de sel (sea salt flakes) to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line a mini muffin tin with plain or seasonally colored paper liners.

Combine butter, sugar, eggs, and vanilla extract in a large bowl. Mix vigorously with a wire whisk until butter is incorporated but you can still see bubbles of butter in the batter. Add flour, cocoa powder, baking powder, and salt. Mix gently until just incorporated; do not overmix.

Divide batter among the muffin cups using a small ice cream scoop. Gently cover the top of the brownies with a dusting of sea salt flakes.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 10 to 15 minutes. Transfer to wire racks to cool.

Cook's Notes:

You can freeze these bars or bites and they will travel really well. Keep in the fridge for up to a week (make sure you use the fridge because of all the butter).

Tips

Be sure to experiment with the salt level. We created this recipe to mimic the Trader Joe's(R) Sea Salt Brownie Bites. These are slight fluffier without being cake-like.

Nutrition Facts

Per Serving: 170 calories; protein 2.1g; carbohydrates 22.1g; fat 8.9g; cholesterol 51.3mg; sodium 85.3mg

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