

Best Brownies



These brownies always turn out!

Prep: 25 mins

Cook: 35 mins

Total: 1 hr

Servings: 16

Yield: 16 brownies



Ingredients

½ cup butter

1 cup white sugar

2 eggs

1 teaspoon vanilla extract

⅓ cup unsweetened cocoa powder

½ cup all-purpose flour

¼ teaspoon salt

¼ teaspoon baking powder

Frosting:

3 tablespoons butter, softened

3 tablespoons unsweetened cocoa powder

1 tablespoon honey

1 teaspoon vanilla extract

1 cup confectioners' sugar

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8-inch square pan.

Step 2

In a large saucepan, melt ½ cup butter. Remove from heat, and stir in sugar, eggs, and 1 teaspoon vanilla. Beat in ⅓ cup cocoa, ½ cup flour, salt, and baking powder. Spread batter into prepared pan.

Step 3

Bake in preheated oven for 25 to 30 minutes. Do not overcook.

Step 4

To Make Frosting: Combine 3 tablespoons softened butter, 3 tablespoons cocoa, honey, 1 teaspoon vanilla extract, and 1 cup confectioners' sugar. Stir until smooth. Frost brownies while they are still warm.

Tips

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Nutrition Facts

Per Serving:

183 calories; protein 1.8g; carbohydrates 25.7g; fat 9g; cholesterol 44.2mg; sodium 109.7mg.