

Fudge Brownies

Get ready to whip up rich, fudgy brownies with this simple recipe that's as fun to make as it is delicious to eat!



Ingredients

- 1 stick of unsalted butter
- 1 cup of granulated sugar
- 2 large eggs
- 1 teaspoon of vanilla extract
- 1/3 cup of unsweetened cocoa powder
- 1/2 cup of all-purpose flour
- 1/4 teaspoon of salt
- 1/4 teaspoon of baking powder

Instructions

1. Preheat oven to 350°F (175°C). Grease or line an 8x8-inch baking pan with parchment paper.
2. In a medium saucepan, melt butter over low heat. Remove from heat and stir in sugar, eggs, and vanilla until smooth.
3. Add cocoa, flour, salt, and baking powder. Stir until just combined (don't overmix).
4. Pour the batter into the prepared pan and spread evenly.
5. Bake for 20–25 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs (not wet batter).
6. Let cool before cutting into squares.