

Fudgy Brownies

16 servings • Category: Dessert • Generated by Nutrifax

Ingredients

- 115 g Butter (unsalted)
- 1 cup Sugars (granulated)
- 2 large Egg (whole, raw, fresh)
- 1 tsp Vanilla extract
- 63 g Flour (wheat, all-purpose, enriched, bleached)
- 43 g Cocoa (dry powder, unsweetened)
- 1/4 tsp Salt (table)

Instructions

1. Preheat oven to 350°F (175°C). Line an 8×8 inch baking pan with parchment paper.
2. Melt the butter in a medium saucepan over low heat. Remove from heat.
3. Stir in the sugar until combined. Add the eggs one at a time, stirring well after each. Stir in the vanilla.
4. Add the flour, cocoa powder, and salt. Fold gently until just combined — don't overmix.
5. Pour the batter into the prepared pan and spread evenly.
6. Bake for 22–25 minutes. The brownies are done when a toothpick inserted in the centre comes out with moist crumbs (not wet batter).
7. Cool completely in the pan before cutting into 16 squares.