



Best Fudge Brownies Ever

READY IN



38 min.

SERVINGS



24

CALORIES



273 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 8 ounces butter
- ☐ 2 cups chocolate chips dark (or Hershey's)
- ☐ 1.3 cups dutch process cocoa dark (I used Hershey's)
- ☐ 4 large eggs
- ☐ 0.5 teaspoon salt
- ☐ 2.3 cups sugar
- ☐ 1.5 cup king arthur unbleached all purpose flour
- ☐ 1 tablespoon vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ mixing bowl
- ☐ microwave

Directions

- ☐ Preheat oven to 350 degrees F. Lightly grease a 9×13 inch metal pan.In a medium-sized microwave-safe bowl, or in a saucepan set over low heat, melt the butter, then add the sugar and stir to combine. Return the mixture to the heat (or microwave for 1 minute) and heat until mixture is very hot but not bubbling; it'll become shiny looking as you stir it.
- ☐ Heating the butter and sugar a second time will dissolve more of the sugar, which will yield a shiny top crust on your brownies.
- ☐ Transfer the mixture to a bowl (if you melted the butter and sugar in the mixing bowl, you don't have to transfer anything).Stir in the cocoa, salt, baking powder and vanilla.
- ☐ Add the eggs, beating till smooth; then add the flour and chips, stirring until combined. (Note: if the batter is still very warm, let it cool slightly before adding the chips, otherwise they will melt into the batter).Spoon the batter into the prepared pan.
- ☐ Bake the brownies for 28 minutes, until a cake tester inserted into the center comes out dry.
- ☐ Remove them from the oven and after 5 minutes, loosen the edges with a table knife. This helps prevent sinking as they cool. Cool completely (and chill for better cutting) then cut and serve.Makes 2 dozen brownies
- ☐ Quick Notes
- ☐ Increase salt to 1 scant teaspoon if you are using unsalted butter.Use the best cocoa powder you can find and make sure it's Dutch for this recipe

Nutrition Facts



 PROTEIN **5.67%**  FAT **43.97%**  CARBS **50.36%**

Properties

Glycemic Index:8.84, Glycemic Load:13.13, Inflammation Score:-3, Nutrition Score:5.5330435128316%

Flavonoids

Catechin: 2.9mg, Catechin: 2.9mg, Catechin: 2.9mg, Catechin: 2.9mg Epicatechin: 8.8mg, Epicatechin: 8.8mg, Epicatechin: 8.8mg, Epicatechin: 8.8mg Quercetin: 0.45mg, Quercetin: 0.45mg, Quercetin: 0.45mg, Quercetin: 0.45mg

Nutrients (% of daily need)

Calories: 273.16kcal (13.66%), Fat: 13.92g (21.41%), Saturated Fat: 9.84g (61.51%), Carbohydrates: 35.86g (11.95%), Net Carbohydrates: 33.42g (12.15%), Sugar: 24.03g (26.7%), Cholesterol: 51.47mg (17.16%), Sodium: 156.09mg (6.79%), Alcohol: 0.19g (100%), Alcohol %: 0.37% (100%), Caffeine: 10.3mg (3.43%), Protein: 4.04g (8.08%), Manganese: 0.25mg (12.53%), Copper: 0.22mg (10.81%), Selenium: 6.83µg (9.76%), Fiber: 2.44g (9.75%), Phosphorus: 82.67mg (8.27%), Magnesium: 30.77mg (7.69%), Iron: 1.36mg (7.53%), Vitamin B2: 0.12mg (7.14%), Calcium: 69.36mg (6.94%), Zinc: 1.01mg (6.72%), Folate: 23.08µg (5.77%), Vitamin A: 282.81IU (5.66%), Vitamin B1: 0.08mg (5.58%), Potassium: 186.38mg (5.33%), Vitamin E: 0.56mg (3.76%), Vitamin B3: 0.73mg (3.64%), Vitamin B5: 0.3mg (2.96%), Vitamin B12: 0.13µg (2.2%), Vitamin B6: 0.04mg (2.14%), Vitamin K: 1.98µg (1.88%), Vitamin D: 0.17µg (1.11%)