



## Bittersweet Chocolate Brownies

READY IN



45 min.

SERVINGS



8

CALORIES



346 kcal

DESSERT

### Ingredients

- 0.5 teaspoon double-acting baking powder
- 2 large eggs
- 0.7 cup flour all-purpose plus more for the pan
- 0.3 teaspoon kosher salt
- 8 ounces bittersweet chocolate coarsely chopped (at least 70 percent cacao)
- 0.5 cup sugar
- 6 tablespoons butter unsalted plus more for the pan
- 2 teaspoons vanilla extract

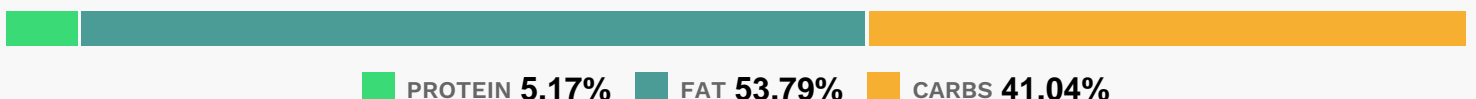
## Equipment

- bowl
- frying pan
- oven
- whisk
- double boiler
- baking pan
- toothpicks
- skewers

## Directions

- Preheat oven to 350 F.Coat an 8-inch-square baking pan with butter.
- Add a spoonful of flour, tilt to coat, and tap out any excess; set aside.In a double boiler or a large heatproof bowl placed over a pan of simmering water, combine the chocolate and butter.
- Heat, stirring occasionally, until the chocolate melts.
- Remove from heat; let cool. Meanwhile, combine the flour, baking powder, and salt in a medium bowl; set aside.
- Whisk the eggs and vanilla extract in a large bowl until foamy.
- Add the sugar and whisk until light and frothy, about 1 minute. Slowly stir in the cooled chocolate mixture.
- Add the flour mixture in 2 batches, whisking until incorporated after each addition. Scrape the batter into the prepared pan.
- Bake until a skewer or toothpick inserted 1 inch from the edge of the pan comes out clean, 20 to 25 minutes (a bit of moist batter should cling to the skewer).
- Transfer the pan to a rack to cool for 10 minutes before slicing.

## Nutrition Facts



## Properties

Glycemic Index:29.64, Glycemic Load:14.54, Inflammation Score:-4, Nutrition Score:7.4278260935908%

## Nutrients (% of daily need)

Calories: 346.36kcal (17.32%), Fat: 20.71g (31.86%), Saturated Fat: 12.05g (75.29%), Carbohydrates: 35.55g (11.85%), Net Carbohydrates: 33g (12%), Sugar: 23.09g (25.65%), Cholesterol: 70.78mg (23.59%), Sodium: 121.33mg (5.28%), Alcohol: 0.34g (100%), Alcohol %: 0.58% (100%), Caffeine: 24.38mg (8.13%), Protein: 4.48g (8.95%), Manganese: 0.45mg (22.68%), Copper: 0.38mg (19.06%), Selenium: 9.93µg (14.19%), Iron: 2.53mg (14.06%), Magnesium: 54.09mg (13.52%), Phosphorus: 117.77mg (11.78%), Fiber: 2.55g (10.2%), Vitamin B2: 0.13mg (7.61%), Vitamin A: 344.07IU (6.88%), Zinc: 1mg (6.65%), Vitamin B1: 0.1mg (6.43%), Folate: 25.25µg (6.31%), Potassium: 193.45mg (5.53%), Calcium: 43.63mg (4.36%), Vitamin B3: 0.87mg (4.35%), Vitamin E: 0.55mg (3.66%), Vitamin B5: 0.33mg (3.34%), Vitamin B12: 0.18µg (3%), Vitamin D: 0.41µg (2.72%), Vitamin K: 2.84µg (2.71%), Vitamin B6: 0.04mg (1.8%)