



Chocolate Fudge Brownies

READY IN



15 min.

SERVINGS



15

CALORIES



369 kcal

DESSERT

Ingredients

- ☐ 4 ounce baker's chocolate unsweetened
- ☐ 1 cup butter softened
- ☐ 4 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 1 cup semi chocolate chips
- ☐ 2 cups sugar
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ microwave
- ☐ springform pan


Directions

- ☐ Microwave chocolate squares in a microwave-safe bowl at MEDIUM (50% power) 1 1/2 minutes, stirring at 30-second intervals until melted. Stir until smooth.
- ☐ Beat butter and sugar at medium speed with an electric mixer until light and fluffy.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition.
- ☐ Add melted chocolate, beating just until blended.
- ☐ Add flour, beating at low speed just until blended. Stir in vanilla and chocolate morsels.
- ☐ Spread batter into a greased and floured 13- x 9-inch pan.
- ☐ Bake at 350 for 35 to 40 minutes or until center is set. Cool completely on wire rack.
- ☐ Cut into squares.
- ☐ Praline-Pecan Brownies: Prepare and bake Chocolate Fudge Brownies as directed; cool completely.
- ☐ Spread uncut brownies evenly with Chocolate Glaze; sprinkle evenly with 2 cups coarsely chopped Praline Pecans.
- ☐ Caramel-Coconut-Pecan Brownies: Prepare batter for Chocolate Fudge Brownies as directed; spread batter into a greased and floured 13- x 9-inch pan.
- ☐ Sprinkle batter evenly with 2 cups sweetened flaked coconut, 1 (12-ounce) package semisweet chocolate morsels, and 1 1/2 cups chopped pecans.
- ☐ Drizzle evenly with 1 (14-ounce) can sweetened condensed milk.
- ☐ Bake at 350 for 50 to 55 minutes or until golden brown and center is set. Makes 32 brownies.
Prep: 20 min.,
- ☐ Bake: 55 min.

- ☐ Sprinkle 1/2 cup toasted, chopped pecans evenly over the bottom of each of 2 greased and floured 9-inch springform pans. Prepare Chocolate Fudge Brownie batter as directed. Divide batter evenly between pans, spreading over chopped pecans.
- ☐ Beat 4 (8-ounce) packages of softened cream cheese at medium speed with an electric mixer until smooth; add 1 3/4 cups sugar, beating until blended.
- ☐ Add 7 large eggs, 1 at a time, beating just until blended after each addition. Stir in 2 teaspoons vanilla extract. Divide cream cheese mixture evenly between each pan, spreading over brownie batter.
- ☐ Bake at 325 for 1 hour and 15 minutes or until set.
- ☐ Remove from oven; cool completely on wire racks.
- ☐ Spread top of each cooled cheesecake with 1 recipe Chocolate Glaze; cover and chill 8 hours.
- ☐ Remove sides of pans before serving.
- ☐ Garnish, if desired, with fresh mint sprigs and sliced strawberries. Makes 2 (9-inch) cheesecakes. Prep: 30 min.;
- ☐ Bake: 1 hr., 15 min.; Chill: 8 hrs.
- ☐ Note: We topped each cheesecake with 1 full recipe of Chocolate Glaze. For a thinner layer of chocolate on top, divide 1 recipe of glaze between the two cakes.
- ☐ Peppermint Brownie Tarts: Prepare batter for Chocolate Fudge Brownies as directed. Divide batter evenly between 2 greased and floured 9-inch tart pans with removable bottoms.
- ☐ Bake at 350 for 20 minutes or until center is set. Cool completely on wire racks.
- ☐ Beat 1/2 cup softened butter at medium speed with an electric mixer until creamy; gradually add 1 (16-ounce) package powdered sugar alternately with 1/3 cup milk, beating at low speed after each addition. Stir in 1/4 teaspoon peppermint oil. Divide butter mixture between each tart, spreading evenly over cooled brownies in pans; cover and chill 1 hour or until firm. Divide 1 recipe Chocolate Glaze evenly between each tart, spreading over chilled butter mixture in pans.
- ☐ Sprinkle 1/2 cup crushed peppermint candy canes around outer edge of each tart. Makes 2 (9-inch) tarts. Prep: 30 min.,
- ☐ Bake: 20 min., Chill: 1 hr.

Nutrition Facts



 **PROTEIN 4.56%**  **FAT 52.13%**  **CARBS 43.31%**

Properties

Glycemic Index:13.01, Glycemic Load:23.22, Inflammation Score:-5, Nutrition Score:7.4504347417666%

Flavonoids

Catechin: 4.86mg, Catechin: 4.86mg, Catechin: 4.86mg, Catechin: 4.86mg Epicatechin: 10.72mg, Epicatechin: 10.72mg, Epicatechin: 10.72mg, Epicatechin: 10.72mg

Nutrients (% of daily need)

Calories: 368.7kcal (18.43%), Fat: 22.26g (34.25%), Saturated Fat: 13.3g (83.11%), Carbohydrates: 41.6g (13.87%), Net Carbohydrates: 39.16g (14.24%), Sugar: 31.2g (34.67%), Cholesterol: 82.86mg (27.62%), Sodium: 119.71mg (5.2%), Alcohol: 0.09g (100%), Alcohol %: 0.14% (100%), Caffeine: 16.37mg (5.46%), Protein: 4.38g (8.76%), Manganese: 0.54mg (26.81%), Copper: 0.42mg (20.89%), Iron: 2.71mg (15.06%), Selenium: 8.85µg (12.64%), Magnesium: 49.61mg (12.4%), Phosphorus: 100.49mg (10.05%), Fiber: 2.44g (9.76%), Vitamin A: 456.18IU (9.12%), Zinc: 1.29mg (8.62%), Vitamin B2: 0.13mg (7.41%), Folate: 24.09µg (6.02%), Vitamin B1: 0.09mg (5.77%), Potassium: 162.66mg (4.65%), Vitamin E: 0.6mg (3.98%), Vitamin B3: 0.71mg (3.56%), Vitamin B5: 0.31mg (3.06%), Vitamin B12: 0.17µg (2.77%), Calcium: 27.72mg (2.77%), Vitamin K: 2.72µg (2.59%), Vitamin D: 0.27µg (1.78%), Vitamin B6: 0.03mg (1.65%)