

DESSERT

Double Chocolate Brownies

7 October 2026

TOTAL TIME	PREP	SERVES	PER SERVING	CALORIES
15 min	15 min	15	\$0.65	388 kcal

If you want to add more American recipes to your recipe box, Double Chocolate Brownies might be a recipe you should try. For 65 cents per serving, you get a dessert that serves 15. One portion of this dish contains roughly 4g of protein, 24g of fat, and a total of 388 calories.

Ingredients

☐ 1 cup butter, softened	☐ 4 large eggs
☐ 1 cup all-purpose flour	☐ ¾ cup chopped, toasted pecans
☐ ½ teaspoon salt	☐ 2 ounce semisweet chocolate
☐ ¾ cup semisweet chocolate morsels	☐ 2 cups sugar
☐ 2 ounce unsweetened chocolate	☐ 1 teaspoon vanilla extract

EQUIPMENT Bowl, Sauce pan, Oven, Mixing bowl, Wire rack, Baking pan, Hand mixer, Microwave, Candy thermometer

Method

- 1 Microwave chocolate squares in a small microwave-safe bowl at MEDIUM (50% power) for 30-second intervals until melted (about 1 1/2 minutes total time). Stir chocolate until smooth.
- 2 Beat butter and sugar at medium speed with an electric mixer until light and fluffy.
- 3 Add eggs, 1 at a time, beating just until blended after each addition.
- 4 Add melted chocolate, beating just until blended.

- 5 Add flour and salt, beating at low speed just until blended. Stir in vanilla, 1/2 cup pecans, and 1/2 cup chocolate morsels.
- 6 Spread batter into a greased and floured 13- x 9-inch baking pan.
- 7 Sprinkle with remaining 1/4 cup pecans and 1/4 cup chocolate morsels.
- 8 Bake at 350 for 40 minutes or until set. Cool completely on a wire rack.
- 9 Note: Freeze brownies in an airtight container up to 1 month.
- 10 Double Chocolate Brownies With Caramel Frosting: Prepare Double Chocolate Brownies as directed. Melt 3/4 cup butter in a large saucepan over low heat. Stir in 2 cups sugar, 1/2 cup buttermilk, 12 large marshmallows, 1 tablespoon light corn syrup, and 1/2 teaspoon baking soda. Cook over medium heat, stirring occasionally, 20 to 25 minutes or until a candy thermometer registers 234 (soft-ball stage).
- 11 Remove from heat, and pour mixture immediately into a large mixing bowl. Beat mixture with an electric mixer at high speed 5 minutes or until mixture thickens and begins to lose its gloss.
- 12 Spread Caramel Frosting evenly over brownies.

Nutrition per serving

	388 KCAL	4 g PROTEIN	24 g FAT	42 g CARBS
Saturated Fat				12.6 g · 78% of daily needs
Fibre				2.4 g · 9% of daily needs
Sugar				31.7 g · 35% of daily needs
Sodium				196 mg · 9% of daily needs
Cholesterol				82.9 mg · 28% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/double-chocolate-brownies-148629