



One Bowl Homemade Chocolate Chunk and Toffee Chip Brownies

 Popular

READY IN



45 min.

SERVINGS



12

CALORIES



521 kcal

DESSERT

Ingredients

- ☐ 2 cups chocolate chunks
- ☐ 2 large eggs plus 1 egg yolk
- ☐ 1 cup gold medal flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.3 teaspoon kosher salt
- ☐ 0.5 cup brown sugar light packed
- ☐ 8 ounce milk chocolate toffee chips

- ☐ 1.5 cups semi-sweet chocolate chips
- ☐ 2 tablespoons vegetable oil

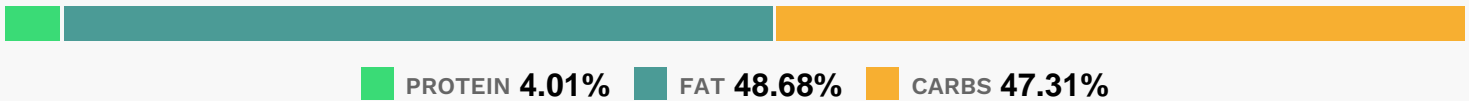
Equipment

- ☐ oven
- ☐ mixing bowl
- ☐ baking pan
- ☐ aluminum foil
- ☐ microwave

Directions

- ☐ Preheat oven to 350 degrees F. and line an 8×8 inch baking dish with foil that has been sprayed with cooking spray.
- ☐ Place butter into a large mixing bowl and microwave until melted and hot, about 45 seconds or so.
- ☐ Pour in chocolate chips and stir until mostly melted. It's ok, if it's not perfectly smooth.
- ☐ Add flour, salt and sugars.
- ☐ Mix a few times then add egg yolks and oil.
- ☐ Mix until well combined then add chocolate chunks and toffee chips.
- ☐ Transfer batter to prepared baking dish, spreading evenly.
- ☐ Bake for 35–40 minutes, until cooked through.

Nutrition Facts



Properties

Glycemic Index:15.64, Glycemic Load:15.99, Inflammation Score:-5, Nutrition Score:11.415217549905%

Nutrients (% of daily need)

Calories: 520.52kcal (26.03%), Fat: 28.84g (44.38%), Saturated Fat: 15.49g (96.81%), Carbohydrates: 63.08g (21.03%), Net Carbohydrates: 57.74g (21%), Sugar: 45.41g (50.46%), Cholesterol: 33.61mg (11.2%), Sodium: 60.71mg

(2.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 55.65mg (18.55%), Protein: 5.35g (10.69%), Manganese: 0.84mg (41.88%), Copper: 0.76mg (37.86%), Magnesium: 112.98mg (28.25%), Iron: 4.33mg (24.03%), Fiber: 5.34g (21.35%), Phosphorus: 180.99mg (18.1%), Selenium: 10.02µg (14.32%), Zinc: 1.76mg (11.71%), Potassium: 366.09mg (10.46%), Vitamin K: 9.03µg (8.6%), Vitamin B2: 0.14mg (8.12%), Vitamin B1: 0.11mg (7.11%), Folate: 23.86µg (5.96%), Vitamin B3: 1.17mg (5.87%), Calcium: 48.6mg (4.86%), Vitamin E: 0.61mg (4.07%), Vitamin B5: 0.31mg (3.06%), Vitamin B12: 0.15µg (2.43%), Vitamin B6: 0.04mg (2.17%), Vitamin A: 65.96IU (1.32%), Vitamin D: 0.15µg (1.02%)