

## Fudgy Meets Crunchy: My Favorite Brownies with a Pistachio Twist

Why These Brownies Are Worth It



OVEN  
**350°F**

TIME  
**15 mins**

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### INGREDIENTS

- 1 cup unsalted butter, melted
- 1 1/2 cups granulated sugar
- 1 cup brown sugar, packed
- 4 large eggs
- 2 teaspoons vanilla extract
- 1 cup all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1 cup semisweet chocolate chips
- 3/4 cup shelled pistachios, roughly chopped

### DIRECTIONS

- 1. Get the Oven and Pan Ready:** I start by preheating my oven to 350°F (175°C). Then I grease a 9x13-inch baking pan or line it with parchment paper. Lining is my go-to - it makes lifting out and slicing so much cleaner.
- 2. Mix the Wet Ingredients:** In a large mixing bowl, I whisk together the melted butter, granulated sugar, and brown sugar. It'll look glossy and slightly thick. Then I crack in the eggs, one at a time, beating well after each to fully emulsify. Finally, I stir in the vanilla. At this point, the base should look smooth and slightly pale.
- 3. Combine the Dry Ingredients:** In a separate bowl, I sift together the flour, cocoa powder, salt, and baking powder. Sifting really helps prevent cocoa clumps and gives a more even batter. I gradually fold the dry mix into the wet ingredients just until no streaks remain - overmixing can lead to cakey brownies, which isn't what we want here.
- 4. Fold in the Good Stuff:** Once the batter is ready, I fold in the semisweet chocolate chips and chopped pistachios. I save a small handful of each to sprinkle on top for presentation. They toast slightly while baking and give a hint of crunch on the surface.
- 5. Bake to Fudgy Perfection:** I pour the batter into the prepared pan and smooth it out evenly. Into the oven it goes for about 30 to 35 minutes. I always check at the 30-minute mark by inserting a toothpick in the center - if it comes out with a few moist crumbs (but no wet batter), it's done.
- 6. Cool and Slice:** This part's the hardest: I let the brownies cool completely before slicing. Warm brownies

are delicious, yes, but cooling sets the structure so you get clean, dense squares. If I'm feeling fancy, I dust them lightly with powdered sugar or serve them with a scoop of vanilla ice cream.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/fudgy-meets-crunchy-my-favorite-brownies-with-a-pistachio-twist/>