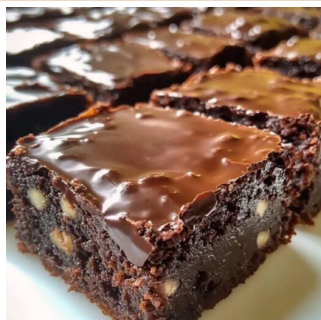


Goosey and Rich School-Style Brownies with Chocolate Icing

Few things in life beat a warm, goosey brownie-and these



OVEN
350°F

TIME
25 min

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INGREDIENTS

For the Brownies:

- 1 cup unsalted butter, melted
- $\frac{3}{4}$ cup cocoa powder
- 2 cups granulated sugar
- 4 large eggs
- 4 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 cup chopped pecans or walnuts (optional)

For the Chocolate Icing:

- ... cup softened butter
- ... cup evaporated milk (or regular milk)
- ... cup cocoa powder
- 3 cups powdered sugar
- Pinch of salt

DIRECTIONS

1. Prep the Oven and Pan: Preheat oven to 350°F (175°C).
2. Grease a 9x13-inch baking dish or line it with parchment paper for easy removal.
3. Make the Brownie Batter: In a large bowl, mix melted butter and cocoa powder until smooth.
4. Stir in granulated sugar, eggs, and vanilla until combined.
5. Gradually fold in flour until no dry streaks remain.
6. If using, fold in chopped nuts.
7. Bake the Brownies: Pour the batter into the prepared pan and spread evenly.
8. Bake for 20-25 minutes, checking at the 20-minute mark.
9. A toothpick should come out with a few moist crumbs.
10. Cool Before Icing: Let the brownies cool in the pan completely before adding icing.
11. Make the Chocolate Icing: In a medium bowl, beat together softened butter, cocoa powder, and milk until smooth.
12. Add powdered sugar and a pinch of salt; whisk or beat until creamy and spreadable.
13. Spread icing evenly over cooled brownies.

SWAPS & NOTES

& Swaps Cocoa Powder : Unsweetened cocoa gives that deep chocolate base-use Dutch-process for a darker flavor.

Butter : Melted butter makes these brownies rich and fudgy.

Flour : Stick with all-purpose for structure; avoid overmixing to keep them tender.

Nuts : Pecans or walnuts add crunch but are optional.

TIPS FOR SUCCESS

Don't overbake -the center should still be moist for that perfect fudgy texture.

Let the brownies cool fully before icing, or the frosting may melt.

For extra richness, sprinkle mini chocolate chips over the frosting before it sets.

Use a plastic knife or warm blade for cleaner slicing.

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

Original recipe: <https://chefmaniac.com/goeey-and-rich-school-style-brownies-with-chocolate-icing/>