

This Brownie Bread Is What Chocolate Dreams Are Made Of

? Ultimate Fudgy Brownie Bread - A Chocolate Lover's Dream!



OVEN
350°F

TIME
30 min

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INGREDIENTS

1 cup all-purpose flour
¾ cup unsweetened cocoa powder
¾ tsp baking powder
... tsp baking soda
... tsp salt
¾ cup unsalted butter, melted
1 cup granulated sugar

DIRECTIONS

1. Preheat & Prep: Preheat oven to 350°F (175°C). Grease or line a standard 9x5-inch loaf pan with parchment paper.
2. Mix Dry Ingredients: In a large bowl, whisk together:
3. Flour
4. Cocoa powder
5. Baking powder
6. Baking soda
7. Salt
8. Mix Wet Ingredients: In another bowl, whisk the melted butter and sugar until smooth and glossy.
9. Combine: Gradually add dry ingredients into the wet mixture. Stir gently just until combined—don't overmix, or you'll lose that fudgy texture.
10. Bake: Pour batter into prepared loaf pan and spread evenly. Bake for 25-30 minutes, or until a toothpick comes out with a few moist crumbs.
11. Cool & Drizzle: Let the brownie bread cool slightly in the pan. Drizzle generously with warm hot fudge or ganache before serving.

TIPS FOR SUCCESS

Make it richer : Add ¾ cup of chocolate chips or chunks to the batter.

Add espresso powder : A pinch enhances the chocolate flavor without tasting like coffee.

Don't overbake : It's better to pull it when slightly underdone—it firms up as it cools.

Cool before slicing : The fudgy interior needs time to set for clean slices. ?

