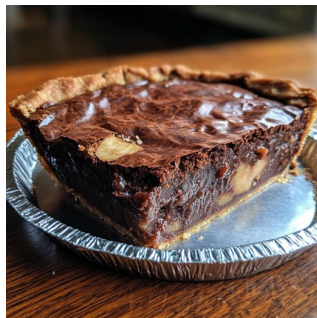


How to Make a Brownie Pie That's Bold, Decadent, and Fearless

The Fearless Baker's Brownie Pie



OVEN
350°F

TIME
10 min

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INGREDIENTS

For the Graham Cracker Crust:

- 1... cups graham cracker crumbs
- ... cup granulated sugar
- 6 tbsp unsalted butter, melted

For the Brownie Filling:

- 1 cup unsalted butter
- 8 oz semi-sweet chocolate, chopped
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 4 large eggs
- 1 tsp vanilla extract
- 1... cups all-purpose flour
- $\frac{1}{2}$ tsp salt
- 1 cup chocolate chips

Swaps and Notes:

No graham crackers? Use crushed Oreos, vanilla wafers, or chocolate cookie crumbs.

Want a mocha vibe? Add 1 teaspoon of espresso powder to the brownie batter.

Go nuts: Stir in chopped walnuts or pecans for added crunch.

Extra indulgent: Serve with a scoop of vanilla ice cream and a drizzle of ganache.

Step-by-Step Instructions:

- 1 Preheat and Prep:
- 2 Make the Crust:

3 Melt Chocolate and Butter:

4 Add Sugar and Eggs:

5 Finish the Batter:

6 Bake the Pie:

7 Cool and Serve:

Tips for Success:

Cool fully before slicing to let the filling set and intensify in flavor.

Use high-quality chocolate for the best texture and richness.

Don't overmix once the flour is added to keep the brownie texture tender.

Serving Suggestions and Pairings:

A scoop of vanilla bean or salted caramel ice cream

A drizzle of chocolate or raspberry sauce

Served with a tall glass of milk or hot espresso

DIRECTIONS

1. **Preheat and Prep:** Preheat oven to 350°F (175°C). Lightly grease a 9-inch pie dish.
2. **Make the Crust:** In a bowl, combine graham cracker crumbs, sugar, and melted butter. Stir until the mixture resembles wet sand. Press into the bottom and sides of the pie dish. Bake for 10 minutes, then set aside to cool slightly.
3. **Melt Chocolate and Butter:** In a heatproof bowl, melt the butter and chopped chocolate together using a double boiler or microwave (30-second bursts, stirring in between) until smooth.
4. **Add Sugar and Eggs:** Whisk in granulated sugar and brown sugar. Add eggs one at a time, whisking until fully combined and glossy. Stir in vanilla extract.
5. **Finish the Batter:** Fold in flour and salt until just combined. Stir in chocolate chips for extra richness and texture.
6. **Bake the Pie:** Pour the brownie batter into the prepared crust and smooth the top. Bake for 30-35 minutes, or until the center is just set and a toothpick comes out with a few moist crumbs. Do not overbake-you want a fudgy center!
7. **Cool and Serve:** Let the pie cool completely in the dish. Slice and serve as-is, or top with whipped cream or ice cream.
8. **Tips for Success:** Cool fully before slicing to let the filling set and intensify in flavor.
9. **Use high-quality chocolate for the best texture and richness.**

10. Don't overmix once the flour is added to keep the brownie texture tender.
11. Serving Suggestions and Pairings: This pie is rich on its own but plays well with others:
12. A scoop of vanilla bean or salted caramel ice cream
13. A drizzle of chocolate or raspberry sauce
14. Served with a tall glass of milk or hot espresso
15. Or build a full dessert spread with:
16. Brownie : Batter Dip
17. Chocolate : Chip Cookie Dough Brownie Bombs
18. Peanut : Butter Brownies
19. No-Bake : Oreo Cream Pie
20. Chocolate : Chip Cookie Bites
21. Storage and Leftover Tips: Store covered at room temperature for 2-3 days, or in the fridge for up to 5 days.
22. Reheat individual slices in the microwave for 10-15 seconds for gooey centers.
23. Freeze the baked and cooled pie (whole or slices) for up to 2 months.
24. More Recipes You'll Love: If you loved this brownie pie, try these next-level chocolate desserts:
25. Final Thoughts: The Fearless Baker's Brownie Pie is proof that big flavor doesn't require complicated steps. It's rich, easy to make, and delivers pure chocolate indulgence in every bite. Whether you're baking to impress or treating yourself, this pie delivers confidence and comfort-one forkful at a time.

SWAPS & NOTES

Use crushed Oreos, vanilla wafers, or chocolate cookie crumbs.

Add 1 teaspoon of espresso powder to the brownie batter.

Go nuts: Stir in chopped walnuts or pecans for added crunch.

Extra indulgent: Serve with a scoop of vanilla ice cream and a drizzle of ganache.

TIPS FOR SUCCESS

Cool fully before slicing to let the filling set and intensify in flavor.

Use high-quality chocolate for the best texture and richness.

Don't overmix once the flour is added to keep the brownie texture tender.

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

Original recipe: <https://chefmaniac.com/how-to-make-a-brownie-pie-thats-bold-decadent-and-fearless/>