

Cadbury Chocolate Fudge Brownies - Ultra Rich and Chewy

Cadbury Chocolate Fudge Brownies ?



OVEN
350°F

TIME
25 min

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INGREDIENTS

200g Cadbury Dairy Milk chocolate, chopped

100g butter

3 large eggs

200g caster sugar

100g brown sugar

100g plain flour

50g cocoa powder

1 tsp vanilla extract

Pinch of salt

Method:

1 Prep the Oven & Pan:

2 Melt the Chocolate & Butter:

3 Whisk the Wet Ingredients:

4 Combine Everything:

5 Bake:

6 Cool & Slice:

Tips for Fudgy Brownie Perfection:

Serving Suggestions:

A scoop of vanilla ice cream and a drizzle of chocolate sauce

A dollop of whipped cream and berries

Crumbled into no-bake Oreo cream pie for a dessert mashup

As the base of a brownie sundae bar at parties

Storage & Freezing:

Fridge: Store in an airtight container for up to 5

days.

Room Temp: Store in a cool, dry place for 2-3 days.

Freezer: Freeze individually wrapped squares for up to 2 months. Thaw at room temp or microwave for 15 seconds to revive the gooey goodness.

More Chocolate Recipes You'll Love:

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[These Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime](#)

[This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#)

Final Thoughts:

DIRECTIONS

1. **Prep the Oven & Pan:** Preheat your oven to 180°C (350°F). Grease and line an 8x8-inch square baking pan with parchment paper.
2. **Melt the Chocolate & Butter:** In a heatproof bowl, melt the Cadbury chocolate and butter together over a pan of simmering water (or in 30-second bursts in the microwave), stirring until smooth. Let cool slightly.
3. **Whisk the Wet Ingredients:** In a large bowl, whisk eggs, caster sugar, brown sugar, and vanilla extract until light and fluffy-about 2-3 minutes by hand or with a hand mixer.
4. **Combine Everything:** Stir the melted chocolate mixture into the egg mixture until fully combined. Fold in the flour, cocoa powder, and salt just until the batter is smooth and glossy.
5. **Bake:** Pour the batter into your prepared pan and smooth the top. Bake for 20-25 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs. Don't overbake-you want them fudgy!
6. **Cool & Slice:** Let the brownies cool in the pan before cutting into squares. Serve warm with ice cream or chill for extra fudgy texture.
7. **Tips for Fudgy Brownie Perfection:** ? Use good-quality chocolate-Cadbury makes a difference here.? Don't overmix after adding flour. Fold gently to avoid cakey texture.? Underbake slightly for the best gooey center.? Chill before slicing if you want clean, even squares.
8. **Serving Suggestions:** These brownies are dreamy all on their own, but even better with:

9. A scoop of vanilla ice cream and a drizzle of chocolate sauce
10. A dollop of whipped cream and berries
11. Crumbled into no-bake : Oreo cream pie for a dessert mashup
12. As the base of a brownie sundae bar at parties
13. Storage & Freezing: Fridge: Store in an airtight container for up to 5 days.
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17. The : Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot)
18. These : Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
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20. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
21. This : No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack
22. Final Thoughts: These Cadbury Chocolate Fudge Brownies are everything you want in a dessert: easy to make, intensely chocolatey, and irresistibly gooey. Whether you serve them warm, chilled, or with a scoop of ice cream, they'll steal the show every time.
23. Try them, share them, and follow for more desserts that deliver big flavor with zero stress. ??

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

Original recipe: <https://chefmaniac.com/cadbury-chocolate-fudge-brownies-ultra-rich-and-chewy/>