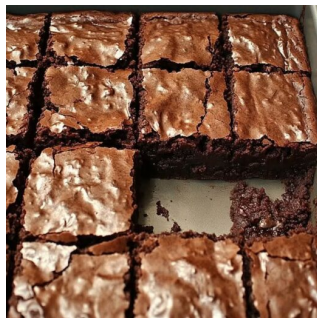


The Best Chewy Chocolate Brownies with Crackly Tops

Chewy Chocolate Brownies Recipe



OVEN
350°F

TIME
25 min

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INGREDIENTS

1/2 cup (1 stick) unsalted butter, melted
1 cup granulated sugar
2 large eggs
1 tsp vanilla extract
1/3 cup unsweetened cocoa powder
1/2 cup all-purpose flour
1/4 tsp salt
1/2 tsp baking powder
1/2 cup chocolate chips (optional)

DIRECTIONS

- 1. Preheat the Oven:** Preheat oven to 350°F (175°C). Grease and line an 8x8-inch square baking pan with parchment paper, allowing some overhang for easy removal.
- 2. Melt the Butter:** In a microwave-safe bowl or small saucepan, melt the butter. Let it cool slightly.
- 3. Mix the Wet Ingredients:** In a large mixing bowl, whisk together the sugar, eggs, and vanilla extract until smooth and slightly pale. Stir in the melted butter until fully combined.
- 4. Add Dry Ingredients:** Sift together the cocoa powder, flour, salt, and baking powder. Gradually stir the dry ingredients into the wet mixture until smooth and thick.
- 5. Add Chocolate Chips (Optional):** Fold in the chocolate chips for an extra dose of gooey chocolate. You can also add chopped nuts or swirl in some peanut butter for fun variations.
- 6. Bake:** Pour the batter into the prepared pan, smoothing the top. Bake for 20-25 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs.
- 7. The top should look crackly-this is your chewy brownie badge of honor!**
- 8. Cool and Slice:** Let the brownies cool completely in the pan before slicing into squares. Use the parchment overhang to lift them out cleanly.

TIPS FOR SUCCESS

Don't overmix the batter once the flour is added-this keeps the texture soft.

The brownies should look set but slightly underdone in the center; they'll continue to cook as they cool.

For extra chewy edges, use a metal pan instead of glass or ceramic.

Cool completely for clean slices (or enjoy warm and messy-no judgment!).

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

Original recipe: <https://chefmaniac.com/the-best-chewy-chocolate-brownies-with-crackly-tops/>