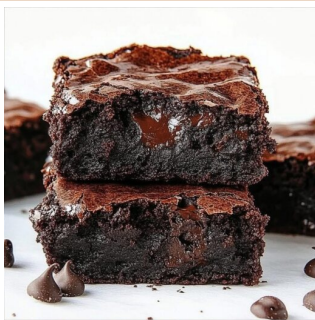


## Fudge Brownies: The Ultimate Gooney, Chocolatey Dessert

Fudge Brownies: A Gooney, Chocolate-Lover's Dream ??



**OVEN**  
**350°F**

**TIME**  
**1 min**

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### INGREDIENTS

- 1 cup (2 sticks) unsalted butter
- 2... cups granulated sugar
- 1... cups Dutch-process cocoa powder
- 1 tsp baking powder
- 1 tsp salt
- 1 tbsp vanilla extract
- 4 large eggs, room temperature
- 1% cups all-purpose flour
- 2 cups semi-sweet chocolate chips

### DIRECTIONS

1. Preheat & Prep: Preheat your oven to 350°F (175°C). Grease a 9" x 13" baking pan or line it with parchment paper for easy removal.
2. Melt Butter and Sugar: In a medium saucepan, melt the butter over low heat. Remove from heat and stir in the sugar until smooth and glossy.
3. Return the pan to the heat for about 1 minute, stirring constantly. The mixture should be shiny but not boiling-this step helps create that signature crackle-top!
4. Add Dry Ingredients: Transfer the butter-sugar mix to a large bowl and stir in:
5. Cocoa powder
6. Baking powder
7. Salt
8. Vanilla
9. Mix until fully incorporated.
10. Add Eggs: Whisk in the eggs one at a time, stirring well after each addition. The batter will begin to thicken and take on a rich, fudgy texture.
11. Finish with Flour & Chocolate Chips: Fold in:
12. Flour
13. Chocolate chips
14. Mix just until combined-don't overmix!
15. Bake: Spread the batter evenly in the prepared pan. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs.
16. ? Don't overbake-you want a slightly gooney center for max fudge factor.

17. Let cool completely in the pan before slicing into squares.

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

Original recipe: <https://chefmaniac.com/fudge-brownies-the-ultimate-goey-chocolatey-dessert/>