

Luscious Chocolate Strawberry Brownies: Fudgy, Fruity & Irresistible

Luscious Chocolate Strawberry Brownies



OVEN
350°F

TIME
40 min

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INGREDIENTS

- 1 cup unsalted butter, melted
- 1 cup granulated sugar
- 4 large eggs
- 1 tsp vanilla extract
- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 tsp salt
- 1 cup dark chocolate chips
- 1 1/2 cups fresh strawberries, hulled and sliced
- 1/2 cup strawberry preserves
- 1/4 cup dark chocolate, melted (for drizzling)

DIRECTIONS

- 1.** Preheat : Oven: Set to 350°F (175°C). Line an 8x8 inch pan with parchment paper for easy removal.
- 2.** Mix : Wet Ingredients: Whisk melted butter and sugar until smooth. Add eggs one by one, beating well. Stir in vanilla.
- 3.** Add : Dry Ingredients: Sift in flour, cocoa powder, and salt. Fold until just combined. Don't overmix!
- 4.** Add : Chocolate Chips: Fold in the chocolate chips for gooey bites.
- 5.** Layer: Pour half the batter into the pan. Layer with sliced strawberries and spoon strawberry preserves across the top.
- 6.** Top with : Batter: Pour the remaining batter over the strawberry layer and gently spread to cover.
- 7.** Bake: Bake for 35-40 minutes, or until a toothpick comes out with moist crumbs.
- 8.** Cool & : Drizzle: Let brownies cool fully. Drizzle melted dark chocolate on top before slicing.

SWAPS & NOTES

& Swaps Butter : You can sub half with coconut oil for a subtle flavor twist.

Strawberries : Use fresh only; frozen will water down the brownies.

Strawberry Preserves : Raspberry or cherry also pair beautifully with chocolate.

Dark Chocolate Chips : Swap for semi-sweet if you prefer it less intense.

TIPS FOR SUCCESS

Don't overbake - Pull them when slightly underdone for that signature fudgy center.

Chill before slicing - Cooled brownies cut cleaner and hold their shape better.

Use a serrated knife - Especially helpful when slicing through strawberries.

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

Original recipe: <https://chefmaniac.com/luscious-chocolate-strawberry-brownies-fudgy-fruity-irresistible/>