

## Chocolate Dipped Strawberry Brownies: Decadent & Easy Dessert

Prepare to indulge in a dessert that's as beautiful as it is delicious - these



**OVEN**  
**350°F**

**TIME**  
**25-30 min**

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**SAVE**  
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### INGREDIENTS

- 1 cup (2 sticks) unsalted butter, melted
- 1 ½ cups granulated sugar
- 1 cup unsweetened cocoa powder (natural or Dutch-processed)
- ½ tsp salt
- 1 tsp vanilla extract
- 4 large eggs
- 1 cup all-purpose flour
- 1 lb fresh strawberries, hulled (about 20-25 medium strawberries)
- 8 oz semi-sweet chocolate, finely chopped
- 1 tbsp coconut oil (optional, helps make chocolate smooth for dipping)

### DIRECTIONS

- Let's get these delicious : Chocolate Dipped Strawberry Brownies prepared!
- Prepare the : Brownies: Preheat your oven to 350°F (175°C). Line a 9x13-inch baking pan with parchment paper, leaving an overhang on the sides for easy removal after baking.
- Mix : Wet Brownie Ingredients: In a large mixing bowl, whisk together the 1 cup melted unsalted butter, 1 ½ cups granulated sugar, 1 cup unsweetened cocoa powder, ½ teaspoon salt, and 1 teaspoon vanilla extract until the mixture is smooth and well combined.
- Add : Eggs: Add the 4 large eggs one at a time, whisking well after each addition until fully incorporated and the mixture is glossy.
- Fold in : Flour: Gently fold in the 1 cup all-purpose flour using a rubber spatula until just combined. Be careful not to overmix, as overmixing can lead to a tougher brownie.
- Bake : Brownies: Pour the brownie batter evenly into the prepared 9x13-inch baking pan and spread it out smoothly with a spatula. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs (not wet batter, but not completely clean, which indicates overbaked brownies).
- Cool : Brownies Completely: Remove the pan from the oven and transfer it to a wire rack to cool completely. This is crucial; the brownies must be entirely cool before adding the chocolate-dipped strawberries, or the chocolate will melt.
- Prepare : Strawberries for Dipping: While brownies cool, hull and wash the 1 lb fresh strawberries. Pat

them verydry with paper towels. Any moisture will cause the chocolate to seize or not adhere.

9. **Melt : Chocolate:** In a heatproof bowl set over a saucepan of simmering water (creating a double boiler), or in the microwave in 30-second intervals (stirring between each), melt the 8 oz finely chopped semi-sweet chocolate with the 1 tablespoon coconut oil (if using). Stir until the chocolate is completely smooth and glossy.
10. **Dip : Strawberries:** Holding each strawberry by the hull, dip it halfway into the melted chocolate, allowing any excess chocolate to drip off. Place the dipped strawberries on a baking sheet lined with parchment paper to set. You can place them in the refrigerator for 10-15 minutes to speed up the setting process.
11. **Assemble & : Serve:** Once the brownies are completely cooled and the chocolate-dipped strawberries have set, arrange the strawberries on top of the brownies. You can place them in rows or a decorative pattern. Cut the brownies into squares (around the strawberries if needed) and serve.

## SWAPS & NOTES

**Cocoa Powder:** Use good quality unsweetened cocoa powder for the best chocolate flavor in the brownies.

**Melted Butter:** Ensures a fudgy brownie texture.

**Fresh Strawberries:** Use ripe, firm, fresh strawberries for the best results.

Wash and dry them thoroughly before dipping.

## TIPS FOR SUCCESS

**Don't Overbake Brownies:** For fudgy brownies, pull them from the oven when a toothpick still has moist crumbs.

**Cool Brownies Completely:** This is crucial before topping; warm brownies will melt the chocolate.

**Dry Strawberries Thoroughly:** Any water on the strawberries will cause the melted chocolate to seize.

**Use Good Quality Chocolate:** A good quality chocolate will result in a better-tasting dip.

