

Decadent Chocolate Dipped Strawberry Brownies: Your New Favorite Dessert

There are some dessert combinations that are just undeniably perfect, and



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

- 1 cup unsalted butter, melted
- 1 1/2 cups granulated sugar
- 1 cup cocoa powder
- 1/2 tsp salt
- 1 tsp vanilla extract
- 4 large eggs
- 1 cup all-purpose flour
- 1 lb fresh strawberries, hulled
- 8 oz semi-sweet chocolate, chopped
- 1 tbsp coconut oil (optional)

Swaps and Notes:

Butter: If you don't have unsalted butter, you can use salted butter and omit the 1/2 tsp of salt from the recipe.

Cocoa Powder: For an even richer, darker brownie, try using Dutch-processed cocoa powder.

Chocolate for Dipping: While semi-sweet is classic, feel free to experiment with dark chocolate for a more intense flavor or milk chocolate for a sweeter profile. Chocolate chips work too, but chopped bar chocolate often melts more smoothly.

Coconut Oil: The coconut oil helps to make the chocolate for dipping smoother and gives it a lovely sheen when it sets. If you don't have it, you can omit it, but the chocolate might be a bit thicker.

Strawberries: Make sure your strawberries are ripe but firm. Overripe strawberries will be too soft to

dip easily.

Gluten-Free Option: For a gluten-free version, you can substitute the all-purpose flour with a 1:1 gluten-free baking flour blend.

Instructions:

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 to easily lift the brownies out later.

In a large mixing bowl, combine the melted butter, granulated sugar, cocoa powder, salt, and vanilla extract. Whisk these ingredients together until the mixture is smooth and well combined.

Add the eggs to the mixture one at a time, whisking vigorously after each addition. This helps to incorporate air and contributes to the fudgy texture.

Gently fold in the all-purpose flour using a spatula or wooden spoon until just combined. Be careful not to overmix, as this can lead to a tougher brownie.

Pour the brownie batter into the prepared baking pan and spread it evenly with your spatula.

Bake for 25-30 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs attached. Avoid overbaking, as this will result in dry brownies.

Let the brownies cool completely in the pan on a wire rack. This step is crucial; attempting to top or cut warm brownies will lead to a messy situation!

Prepare the Strawberries and Chocolate: While the brownies are cooling, wash and hull your fresh strawberries. Make sure they are thoroughly dry before dipping.

In a heatproof bowl set over a saucepan of simmering water (a double boiler setup), melt the chopped semi-sweet chocolate and coconut oil (if using), stirring occasionally until smooth and glossy. Be careful not to let any water get into the chocolate.

Dip each strawberry halfway into the melted chocolate, allowing any excess chocolate to drip off. Place the dipped strawberries on a parchment-lined baking sheet or plate. Let them sit at room temperature or in the refrigerator for a few minutes until the chocolate sets.

Assemble the Brownies: Once the brownies are completely cooled, arrange the chocolate-dipped strawberries on top. You can place them in rows or scatter them for a more rustic look.

Cut the brownies into squares, ensuring each piece gets a beautiful chocolate-dipped strawberry. Serve and enjoy!

Tips for Success:

Don't Overmix the Brownie Batter: Overmixing develops the gluten in the flour, leading to a more cake-like, less fudgy brownie. Mix just until the flour is incorporated.

Cool Completely: This is the most important tip for perfect brownies. If you try to cut or top warm brownies, they will crumble and the chocolate will melt. Patience is key!

Dry Strawberries are a Must: Any moisture on your strawberries will cause the chocolate to seize or not adhere properly. Wash and dry them thoroughly before dipping.

Tempering Chocolate (Optional but Recommended): For the absolute best shine and snap, consider tempering your chocolate for dipping. This involves a precise heating and cooling process. However, for a home baker, simply melting it carefully works perfectly fine, especially with the addition of coconut oil.

DIRECTIONS

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17. Serving Suggestions and Pairings: These Chocolate Dipped Strawberry Brownies are a dessert in themselves, but they can be enhanced with a few simple additions. A dollop of freshly whipped cream or a scoop of vanilla bean ice cream takes them to the next level. For a refreshing drink pairing, consider serving them with a glass of milk, a simple iced coffee, or even a delightful This Blueberry Lemonade Is My Favorite Refreshing Drink For Sunny Days. If you're hosting a dessert bar, they would pair beautifully with other small treats like These Chocolate Chip Cookie Bites Are My Favorite Little Treat To Bake Anytime.
18. Storage and Leftover Tips: Store leftover Chocolate Dipped Strawberry Brownies in an airtight container at room temperature for up to 2-3 days. If your kitchen is particularly warm, or if you prefer a firmer chocolate coating, you can store them in the refrigerator. Just be aware that refrigeration can sometimes make brownies a bit denser. If storing in the fridge, let them come to room temperature for about 15-20 minutes before serving for the best texture.
19. More Recipes You Will Love: If you enjoyed these rich brownies, you'll definitely want to explore some of my other favorite chocolate and dessert creations:
20. For another take on a classic brownie, check out The Best Peanut Butter Brownies I've Ever Made And I've Made A Lot.

21. Looking for a fun and easy chocolate fix? My This Brownie Batter Dip Is My Favorite No-Bake Dessert For Instant Chocolate Cravings is always a hit.
22. If you're feeling adventurous and want a truly decadent treat, you can't go wrong with These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession.
23. For a true cookie indulgence that will impress, try These Copycat Neiman Marcus Chocolate Chip Cookies Are My Secret Weapon Dessert.
24. Final Thoughts: These Chocolate Dipped Strawberry Brownies are more than just a dessert; they're a delightful experience. The combination of textures and flavors makes every bite a true pleasure. They're perfect for impressing guests, treating yourself, or sharing with loved ones. Give them a try, and I guarantee they'll become a new favorite in your baking repertoire.
25. I'd love to hear your thoughts! What are your favorite brownie toppings? Let me know in the comments below, and don't forget to follow [Chefmaniac.com](https://chefmaniac.com) for more delicious recipes!

SWAPS & NOTES

Then, you have the bright, juicy sweetness of the strawberries , perfectly complemented by a smooth, decadent chocolate shell.

It's a dessert that feels fancy and impressive, but it comes together with minimal fuss.

It's the kind of treat that elicits oohs and aahs at any gathering, from a casual weeknight dessert to a special celebration.

Plus, who can resist a dessert that combines two beloved favorites into one irresistible bite?

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/decadent-chocolate-dipped-strawberry-brownies-your-new-favorite-dessert/>