

## Decadent Chocolate Brownies with Fresh Strawberry Frosting

fudgy, intensely chocolatey, and perfectly chewy



**OVEN**  
**350°F**

**TIME**  
**1-2 min**

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### INGREDIENTS

For the Fudgy Chocolate Brownies:

- 1/2 cup (1 stick) unsalted butter
- 1 cup (6 ounces) semisweet chocolate chips or chopped semisweet chocolate
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder (Dutch-processed for darker brownies)
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

For the Fresh Strawberry Frosting:

- 1/2 cup (1 stick) unsalted butter, softened
- 2-3 cups powdered sugar (confectioners' sugar), sifted
- 1/2 cup fresh strawberries, hulled and finely purØed (about 4-5 large strawberries)
- 1/2 teaspoon vanilla extract
- Pinch of salt
- (Optional) Few drops of red or pink food coloring for brighter color

### DIRECTIONS

- 1.** For the Fudgy Chocolate Brownies:: Preheat Oven & Prepare Pan: Preheat your oven to 350°F (175°C). Grease and flour an 8x8-inch baking pan, or line it with parchment paper, leaving an overhang on two sides for easy removal.
- 2.** Melt : Butter & Chocolate: In a medium microwave-safe bowl or a double boiler, melt the 1/2 cup unsalted butter and 1 cup chocolate chips together, stirring until smooth. Let cool slightly.
- 3.** Combine : Wet Ingredients: In a large bowl, whisk together the granulated sugar and eggs until light and fluffy, about 1-2 minutes. Stir in the vanilla extract.
- 4.** Combine : Chocolate & Wet: Pour the slightly cooled melted chocolate mixture into the egg mixture. Stir until just combined.
- 5.** Add : Dry Ingredients: In a separate small bowl, whisk together the all-purpose flour, unsweetened cocoa powder, baking powder, and salt.
- 6.** Combine : All: Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Be careful not to overmix; overmixing can lead to dry brownies.
- 7.** Bake: Pour the brownie batter into the prepared baking pan and spread evenly. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out with moist crumbs (not wet batter). Do not overbake!
- 8.** Cool: Let the brownies cool completely in the pan on a wire rack before frosting. This is crucial for clean cuts and preventing the frosting from melting.
- 9.** For the Fresh Strawberry Frosting:: PurØe

Strawberries: Hull and finely purØe the fresh strawberries using a blender or food processor.

10. Cream : Butter: In a large mixing bowl, beat the softened butter with an electric mixer until light and fluffy, about 2-3 minutes.
11. Add : Sugar: Gradually add the sifted powdered sugar, one cup at a time, mixing on low speed until incorporated, then increasing to medium.
12. Add : Flavor: Beat in the strawberry purØe, vanilla extract, and pinch of salt. Mix until smooth and creamy. If desired, add a few drops of red or pink food coloring for a more vibrant hue.
13. Frost : Brownies: Once the brownies are completely cool, spread the strawberry frosting evenly over the top.
14. Chill & : Serve: For easier cutting and firmer frosting, chill the frosted brownies in the refrigerator for at least 30 minutes before slicing and serving.

## SWAPS & NOTES

Chocolate : For the brownies, you can use bittersweet

chocolate for a less sweet, more intense chocolate flavor.

Butter : If you only have salted butter, omit the added salt in the brownie recipe.

Flour : A gluten-free all-purpose flour blend can often be

substituted 1:1 in brownies for a gluten-free option.

Frosting Strawberries : For a smoother frosting with less risk of seeds, you can strain the strawberry purée through a fine-mesh sieve before adding it to the butter mixture.

## TIPS FOR SUCCESS

Don't Overmix Brownies : Overmixing develops the gluten in the flour, leading to tougher, cake-like brownies instead of fudgy ones.

Cool Completely : This is the most important tip for frosting!

If your brownies are even slightly warm, the frosting will melt and slide right off.

Sift Powdered Sugar : Sifting powdered sugar for the frosting prevents lumps and ensures a smooth, creamy texture.

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

Original recipe: <https://chefmaniac.com/decadent-chocolate-brownies-with-fresh-strawberry-frosting/>