

## The BEST White Chocolate Brownies: Chewy, Fudgy Perfection

Here's what you'll need to bake up a batch of the best white chocolate brownies:



**OVEN**  
**325°F**

**TIME**  
**2-3 min**

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### INGREDIENTS

- 1 cup (2 sticks) unsalted butter
- 12 ounces good quality white chocolate, chopped (bars or chunks work best, not chips)
- 1 cup granulated sugar
- 1/2 cup packed light brown sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup white chocolate chips (optional, for extra chunks)

### DIRECTIONS

- 1. Preheat & : Prep:** Preheat your oven to 325°F (160°C). Grease and flour a 9x13 inch baking pan, or line it with parchment paper, leaving an overhang on the sides for easy removal.
- 2. Melt : Butter & Chocolate:** In a large microwave-safe bowl or a double boiler, melt the butter and chopped white chocolate together until smooth. Stir frequently to prevent scorching if using the microwave (microwave in 30-second intervals, stirring in between). Let the mixture cool slightly.
- 3. Whisk : Sugars & Eggs:** In a separate large bowl, whisk together the granulated sugar, brown sugar, eggs, and vanilla extract until light and fluffy, about 2-3 minutes. This step is important for the brownie's texture.
- 4. Combine : Wet Ingredients:** Gradually add the slightly cooled melted butter and white chocolate mixture to the egg and sugar mixture, whisking constantly until well combined.
- 5. Add : Dry Ingredients:** In a medium bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients, mixing on low speed or with a spatula until just combined. Be careful not to overmix; overmixing can lead to tough brownies.
- 6. Fold in : Chips:** If using, gently fold in the optional white chocolate chips.
- 7. Bake:** Pour the batter evenly into your prepared baking pan.
- 8. Bake:** Bake for 28-35 minutes, or until the edges are set and a toothpick inserted into the center comes out

with moist crumbs, not wet batter. Be careful not to overbake, as this will result in dry brownies.

9. **Cool:** Let the brownies cool completely in the pan on a wire rack before cutting into squares. This is crucial for them to set properly and have that perfect fudgy texture.

## SWAPS & NOTES

**White Chocolate Quality:** This is crucial!

Use high-quality white chocolate bars or chunks, not standard white chocolate chips for the base of the brownie.

Chips often contain stabilizers that prevent them from melting smoothly, which you need for the fudgy texture.

Save the chips for the optional mix-ins.

## TIPS FOR SUCCESS

This is the number one rule for fudgy brownies.

They might look slightly underdone when you pull them out, but they will continue to cook as they cool.

Overbaking leads to dry, cakey brownies.

**Cool Completely:** Patience is a virtue here.

