

My Go-To Two-Bite Brownies: Perfect for a Crowd

1/2 cup unsalted butter, melted



OVEN
350°F

TIME
12-15 min

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INGREDIENTS

- 1/2 cup unsalted butter, melted
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 1/3 cup unsweetened cocoa powder
- 1/4 teaspoon salt
- 1/2 cup chocolate chips (optional)

Swaps and Notes:

Butter: Unsalted butter is my preference here, but you can also use a good quality vegetable oil.

Sugar: Granulated sugar works perfectly here, but a mix of granulated and brown sugar would give you a richer, chewier texture.

Cocoa Powder: Use a high-quality unsweetened cocoa powder for the best chocolate flavor.

Chocolate Chips: Chocolate chips are a fantastic addition, but you can also add nuts, M&M's, or a swirl of peanut butter.

Step-by-Step Instructions:

Preheat and Prep: Preheat your oven to 350°F (175°C). Grease and flour a mini muffin tin or line it with mini cupcake liners.

Mix the Wet Ingredients: In a medium bowl, whisk together the melted butter and granulated sugar until well combined. Whisk in the eggs and vanilla extract until the mixture is smooth and glossy.

Sift the Dry Ingredients: In a separate bowl, sift together the all-purpose flour, unsweetened cocoa powder, and salt.

Combine the Batter: Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Do not overmix!

Add the Chocolate Chips: If you're using them, gently fold the chocolate chips into the batter.

Fill the Tins: Spoon the batter evenly into the prepared mini muffin tins, filling each one about two-thirds of the way full.

Bake: Bake for 12-15 minutes, or until a toothpick inserted into the center of a brownie comes out with a few moist crumbs attached. Be careful not to overbake!

Cool: Let the brownies cool in the tin for a few minutes before transferring them to a wire rack to cool completely.

Tips for Success:

Don't Overbake: This is the most important tip for a fudgy brownie. Pull them out of the oven as soon as a toothpick comes out with a few moist crumbs.

Sift the Dry Ingredients: Sifting the flour and cocoa powder prevents lumps and ensures a smooth, even texture.

Don't Overmix: Overmixing the batter will develop the gluten and result in a tough, cake-like brownie.

Grease and Flour the Pan: This is a crucial step for easy removal. Even if you're using paper liners, a light spray of cooking spray can help.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 150 kcal

Carbohydrates: 20g

Protein: 2g

Fat: 8g

Saturated Fat: 5g

Cholesterol: 30mg

DIRECTIONS

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12. Grease and Flour the Pan: This is a crucial step for easy removal. Even if you're using paper liners, a light spray of cooking spray can help.
13. Serving Suggestions and Pairings: These Two-Bite Brownies are perfect on their own, but they're also delicious with a scoop of vanilla ice cream, a drizzle of caramel sauce, or a sprinkle of flaky sea salt. They're a fantastic addition to a dessert spread, alongside other classic treats like peanut butter brownies or a platter of hot chocolate cookie cups.
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19. Cholesterol: 30mg
20. Sodium: 60mg
21. Fiber: 1g
22. Sugar: 15g
23. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
24. Storage and Leftover Tips: Store these brownies in an airtight container at room temperature for up to 3 days. For longer storage, you can freeze them for up to 2 months. Thaw them at room temperature for about 30 minutes before serving.
25. More Recipes You'll Love: If you enjoy baking and creating delicious treats from scratch, you might also like these other recipes:

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