

Decadent Chocolate-Covered Strawberry Brownies - A Sweet Indulgence That's Worth Every Bite

Decadent Chocolate-Covered Strawberry Brownies



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 box of brownie mix
- 1/4 cup vegetable oil
- 2 large eggs
- 1/4 cup water
- 1 cup fresh strawberries, hulled and sliced
- 1 cup chocolate chips (for melting)
- 1 tablespoon butter (for melting)
- Optional: whipped cream for topping

DIRECTIONS

- 1. Preheat the Oven:** Set your oven to 350°F (175°C) and grease a 9x9-inch baking pan or line it with parchment paper for easy removal.
- 2. Prepare the Brownie Mix:** In a large mixing bowl, combine the brownie mix, vegetable oil, eggs, and water. Stir until smooth and glossy.
- 3. Bake the Brownies:** Pour the brownie batter into the prepared pan and smooth the top with a spatula. Bake for 20-25 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs. Let the brownies cool completely before moving on.
- 4. Melt the Chocolate:** In a microwave-safe bowl, combine the chocolate chips and butter. Microwave in 30-second intervals, stirring between each interval, until smooth and melted. Be careful not to overheat - slow and steady is key for silky melted chocolate.
- 5. Add the Strawberries:** Once the brownies have cooled, arrange the sliced strawberries on top. I like to slightly overlap them so each bite is packed with berry flavor.
- 6. Drizzle the Chocolate:** Pour the melted chocolate over the strawberries, covering them generously. Let the chocolate naturally drizzle down into the nooks between the berries for the most decadent finish.
- 7. Chill to Set:** Transfer the pan to the refrigerator and let the brownies chill for about 30 minutes, or until the chocolate has set into a smooth, firm layer.
- 8. Slice and Serve:** Cut into squares and serve. For an extra treat, top each slice with a dollop of whipped cream. These brownies are best enjoyed slightly chilled, but they're delicious at room temperature,

too.

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

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