

Easy Triple Chocolate Brownies from Scratch

Triple Chocolate Fudgy Brownies



OVEN
350°F

TIME
35 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 cup (225 g) unsalted butter
- 8 oz (225 g) semi-sweet chocolate, chopped
- $\frac{1}{2}$ cup (50 g) unsweetened cocoa powder
- 1 cup (125 g) all-purpose flour
- ... teaspoon salt
- 3 large eggs
- 1 cup (200 g) granulated sugar
- $\frac{1}{2}$ cup (100 g) brown sugar
- 2 teaspoons vanilla extract
- $\frac{1}{4}$ cup (85 g) milk chocolate chips
- $\frac{1}{4}$ cup (85 g) white chocolate chips
- $\frac{1}{4}$ cup (85 g) semi-sweet chocolate chips

DIRECTIONS

- 1. Prep the Pan:** Preheat oven to 350°F (175°C). Grease and line an 8-inch square baking pan with parchment paper.
- 2. Melt Butter & Chocolate:** Melt butter and chopped semi-sweet chocolate together over a double boiler or in short microwave bursts. Stir until smooth. Whisk in cocoa powder and let cool slightly.
- 3. Mix Wet Ingredients:** In a separate bowl, whisk eggs, granulated sugar, brown sugar, and vanilla until thick and glossy.
- 4. Combine:** Stir the melted chocolate mixture into the egg mixture until smooth.
- 5. Add Dry Ingredients:** Gently fold in flour and salt until just combined. Avoid overmixing.
- 6. Add Chocolate Chips:** Fold in milk, white, and semi-sweet chocolate chips.
- 7. Bake:** Spread batter evenly in prepared pan. Bake 28-35 minutes until edges are set and the center is slightly soft. A toothpick should come out with moist crumbs, not wet batter.
- 8. Cool Completely:** Let brownies cool fully before slicing for clean edges and maximum fudginess.

SWAPS & NOTES

& Swaps High-quality chocolate: Makes a noticeable difference in flavor.

Brown sugar: Adds moisture and chewiness.

Salt: Enhances chocolate depth - don't skip it.

Add-ins: Chopped walnuts or pecans add crunch.

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

Original recipe: <https://chefmaniac.com/easy-triple-chocolate-brownies-from-scratch/>