

The Best Goopy Chocolate Brownies from Scratch

Best Fudgy Chocolate Brownies

OVEN
350°F

TIME
30 min

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INGREDIENTS

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

DIRECTIONS

- 1. Prepare the Pan:** Preheat oven to 350°F (175°C). Grease and line a 9x13-inch baking pan with parchment paper for easy removal.
- 2. Mix Butter & Sugar:** Whisk together melted butter and sugar until smooth and glossy.
- 3. Add Eggs & Vanilla:** Add eggs one at a time, mixing well after each addition. Stir in vanilla extract.
- 4. Add Dry Ingredients:** Sift in flour, cocoa powder, salt, and baking powder. Fold gently until just combined-don't overmix.
- 5. Add Chocolate Chips:** Fold in chocolate chips if using.
- 6. Bake:** Spread batter evenly in prepared pan. Bake 25-30 minutes, until a toothpick inserted comes out with a few moist crumbs.
- 7. Cool & Slice:** Allow brownies to cool at least 20 minutes before slicing into squares.

SWAPS & NOTES

Extra rich: Add 1/2 cup dark chocolate chunks.

Sea salt finish: Sprinkle flaky salt on top before baking.

Espresso boost: Add 1 teaspoon espresso powder for deeper chocolate flavor.

Gluten-free option: Substitute a 1:1 gluten-free flour blend.

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

Original recipe: <https://chefmaniac.com/the-best-goopy-chocolate-brownies-from-scratch/>