

Ultimate Fudgy Cocoa Brownies Recipe for Serious Chocolate Lovers

are the embodiment of that chocolatey dream.



OVEN
350°F

TIME
20-25 min

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INGREDIENTS

The Fats: 1/2 cup unsalted butter (melted).

The Sweetener: 1 cup granulated sugar.

Structure: 2 large eggs and 1/2 cup all-purpose flour.

The Chocolate: 1/3 cup unsweetened cocoa powder.

Flavor & Lift: 1 tsp vanilla extract, 1/4 tsp salt, and 1/4 tsp baking powder.

DIRECTIONS

- 1. Prep the Oven and Pan:** Preheat your oven to 350°F (175°C). Grease an 8x8 inch baking pan. For the easiest removal, I like to line the pan with parchment paper, leaving an overhang on two sides to act as "handles."
- 2. Combine the Wet Ingredients:** In a medium mixing bowl, whisk together the melted butter, sugar, eggs, and vanilla extract. Whisk vigorously until the mixture is well blended and looks slightly glossy.
- 3. Whisk the Dry Ingredients:** In a separate bowl, whisk together the cocoa powder, flour, salt, and baking powder. Sifting the cocoa powder is a good idea if it looks lumpy-this ensures a smooth, streak-free batter.
- 4. Mix and Fold:** Gradually add the dry ingredients to the wet mixture. Stir with a spatula or wooden spoon until just combined. Over-mixing at this stage can lead to a tougher brownie, so stop as soon as the flour disappears.
- 5. Bake to Perfection:** Pour the batter into your prepared pan and spread it evenly into the corners. Bake for 20-25 minutes. Pro-Tip: Start checking at the 20-minute mark. A toothpick inserted into the center should come out with a few moist crumbs attached-if it comes out completely clean, they are overbaked!
- 6. The Cooling Test:** Allow the brownies to cool completely in the pan before cutting. I know it's tempting to dive in, but the structure of a fudgy brownie sets as it cools. For the cleanest cuts, you can even pop them in the fridge for 30 minutes.

SWAPS & NOTES

to be bold and sharp without being overly cloying.

The Perfect Texture: The small amount of flour ensures these stay chewy and dense rather than bread-like.

Pantry Staples: You likely have every single one of these ingredients in your cupboard right now.

If you are a fan of rich, chocolatey indulgences, you'll definitely want to see [These Chocolate Chip Cookie Dough Brownie Bombs](#) or [My Favorite Sweet Obsession](#).

TIPS FOR SUCCESS

Don't Overbake: This is the golden rule of brownies.

Because these are meant to be fudgy, they will look slightly underdone when you pull them out.

Quality Vanilla: Since there are so few ingredients, using a high-quality pure vanilla extract makes a noticeable difference in the final aroma.

The "Glossy" Top: Whisking the sugar and eggs well in the first step helps create that beautiful, thin, crackly crust on top.

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

Original recipe: <https://chefmaniac.com/ultimate-fudgy-cocoa-brownies-recipe-for-serious-chocolate-lovers/>