

## Chocolate Covered Brownie Bars: Rich, Fudgy, and Perfect for Chocolate Lovers

### Chocolate Covered Brownie Bars



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#### INGREDIENTS

Butter  
Granulated sugar  
Eggs  
Vanilla extract  
Unsweetened cocoa powder or melted chocolate  
All-purpose flour  
Salt  
Chocolate chips or chopped chocolate  
Heavy cream or butter

#### DIRECTIONS

1. Prepare your favorite brownie batter using butter, sugar, eggs, vanilla, cocoa, flour, and salt.
2. Spread the batter into a lined or greased baking pan.
3. Bake until the brownies are set around the edges but still slightly soft in the center.
4. Let the brownies cool completely in the pan.
5. Melt your chocolate topping ingredients until smooth and glossy.
6. Pour or spread the melted chocolate over the cooled brownie layer.
7. Smooth the top with a spatula for an even finish.
8. Let the topping set at room temperature or chill briefly for cleaner slicing.
9. Cut into bars and serve.

#### SWAPS & NOTES

If you like an extra fudgy brownie, use a slightly underbaked brownie base and let it cool completely before topping.

That gives the bars a dense, rich texture that pairs perfectly with the chocolate coating.

Dark chocolate makes the topping feel a little more grown-up and intense, while semisweet chocolate keeps things classic and crowd-friendly.

Milk chocolate can work too, but the final bars will be sweeter overall.

#### TIPS FOR SUCCESS

Since the topping adds another rich layer, you want the base to stay soft and fudgy rather than dry and cakey.

It makes lifting the bars out of the pan much easier and helps you get neater slices.

For clean cuts, chill the bars slightly before slicing and wipe the knife between cuts.

That one step makes a big difference when you want the chocolate layer to look smooth and tidy.

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

Original recipe: <https://chefmaniac.com/chocolate-covered-brownie-bars-rich-fudgy-and-perfect-for-chocolate-lovers/>