

Sweet Escape: N-A-Hurry D-Zurt

1/2 cup of unsweetened cocoa powder



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 cup of all-purpose flour
- 1 cup of granulated sugar
- 1 cup of milk
- 1/2 cup of unsweetened cocoa powder
- 1/2 cup of butter, melted
- 2 teaspoons of baking powder
- 1 teaspoon of vanilla extract
- 1/4 teaspoon of salt
- 1 cup of chocolate chips (optional)

DIRECTIONS

- 1.** Preheat the : Oven: Start by preheating your oven to 350°F (175°C). This ensures that your dessert bakes evenly.
- 2.** Mix : Dry Ingredients: In a large mixing bowl, combine the flour, sugar, cocoa powder, baking powder, and salt. Whisk them together until well blended.
- 3.** Add : Wet Ingredients: Pour in the milk, melted butter, and vanilla extract. Stir until the mixture is smooth and free of lumps. If you're using chocolate chips, fold them in at this stage.
- 4.** Pour into : Baking Dish: Grease a 9x9 inch baking dish and pour the batter into it, spreading it evenly.
- 5.** Bake: Place the dish in the preheated oven and bake for about 30 minutes, or until a toothpick inserted in the center comes out clean.
- 6.** Cool and : Serve: Once baked, allow the dessert to cool for a few minutes before cutting it into squares. Serve warm or at room temperature.
- 7.** Cooking tip: For an extra touch, you can dust the top with powdered sugar or serve it with a scoop of vanilla ice cream.

TIPS FOR SUCCESS

Experiment with Flavors: Feel free to add nuts, dried fruits, or even a splash of coffee to enhance the flavor.

Make it Gluten-Free: Substitute the all-purpose flour with a gluten-free blend to cater to dietary restrictions.

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

Original recipe: <https://chefmaniac.com/sweet-escape-n-a-hurry-d-zurt/>