

Make This Goopy Brownie Recipe That Broke the Internet

Perfect Balance of Ingredients:



OVEN
350°F

TIME
15 min

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INGREDIENTS

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

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 350°F (175°C). This step is crucial for ensuring even baking.
- 2.** Prepare the : Baking Pan: Grease a 9x13 inch baking pan with butter or line it with parchment paper for easy removal.
- 3.** Melt the : Butter: In a medium saucepan, melt the butter over low heat. Once melted, remove it from the heat and let it cool slightly.
- 4.** Mix in : Sugar and Eggs: Stir in the granulated sugar until well combined. Then, add the eggs one at a time, mixing well after each addition. Finally, stir in the vanilla extract.
- 5.** Add : Dry Ingredients: In a separate bowl, whisk together the flour, cocoa powder, and salt. Gradually add this mixture to the wet ingredients, stirring until just combined. Be careful not to overmix.
- 6.** Fold in : Chocolate Chips: If you're using chocolate chips, fold them into the batter for an extra chocolatey experience.
- 7.** Pour and : Bake: Pour the batter into the prepared baking pan and spread it evenly. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs.
- 8.** Cool and : Serve: Allow the brownies to cool in the pan for at least 10 minutes before cutting them into squares. Enjoy them warm or at room temperature!

TIPS FOR SUCCESS

Use Quality Chocolate: The better the chocolate, the richer your brownies will taste.

Opt for high-quality cocoa powder and chocolate chips.

Don't Overbake: For that gooey texture, keep an eye on your brownies as they bake.

It's better to underbake slightly than to overbake.

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

Original recipe: <https://chefmaniac.com/make-this-gooey-brownie-recipe-that-broke-the-internet/>