



# Brownies from Scratch

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*Better than box-mix by a thousand miles, these easy brownies from scratch are made in just one bowl! They're outrageously fudgy, chocolatey, and absolutely irresistible. Recipe includes a how-to video!*

	<b>Course</b>	brownies, Dessert
<b>Cuisine</b>	American	
<b>Prep Time</b>	10 minutes	
<b>Cook Time</b>	30 minutes	
<b>Total Time</b>	40 minutes	
<b>Servings</b>	16 brownies	
<b>Calories</b>	284kcal	
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## Equipment

- 1 [9x9 baking pan](#)
- [Mixing bowls](#)

## Ingredients

- 12 Tablespoons (170 g) [unsalted butter](#) cut into Tablespoon-sized pieces
- ½ cup (100 g) semisweet chocolate chips **or you may use a 4 oz semisweet baking bar, chopped**
- ½ cup (50 g) natural cocoa powder (unsweetened)
- ½ teaspoon instant coffee grounds optional
- ¾ cup (150 g) sugar
- ¾ cup (150 g) light brown sugar firmly packed
- 2 large eggs + 1 large egg yolk
- 1 teaspoon [vanilla extract](#)
- ½ teaspoon salt
- 1 cup (125 g) [all-purpose flour](#)
- ¾ cup (127 g) semisweet chocolate chips

## Instructions

1. Preheat oven to 350F and line a 9x9 baking pan<sup>1</sup> with parchment paper<sup>2</sup>
2. Combine butter and ½ cup (100g) semisweet chocolate chips in a large, microwave-safe bowl.  
12 Tablespoons unsalted butter, ½ cup semisweet chocolate chips
3. Microwave for 30 seconds. Stir well, microwave for another 15 seconds and then stir well again. Repeat for 15 seconds until chocolate and butter are completely melted and well-combined.

4. Add cocoa powder and instant coffee (if using), stir well.  
½ cup natural cocoa powder (unsweetened), ½ teaspoon instant coffee grounds
5. Add sugars, stir until completely combined.  
¾ cup light brown sugar, ¾ cup sugar
6. Add eggs, one at a time. After each addition, stir well, and then stir another 30 seconds (the better you stir your batter, the cracklier your brownie tops will be).  
2 large eggs + 1 large egg yolk
7. Stir in vanilla extract and salt.  
1 teaspoon vanilla extract, ½ teaspoon salt
8. Add flour, stir until completely combined. You cannot overmix this batter, make sure it is mixed very well.  
1 cup all-purpose flour
9. Stir in chocolate chips.  
¾ cup semisweet chocolate chips
10. Spread into prepared 9x9 pan.
11. **Optional:** for crackle-topped brownies: Place pan with batter in refrigerator for 15-30 minutes to chill (you can skip this step if you don't have the patience to wait!).
12. Remove from refrigerator and bake on 350F (177C) for 30-35 minutes or until a toothpick inserted in center comes out slightly fudgy, but not wet with batter.
13. Allow to cool before cutting and serving.

## Notes

### <sup>1</sup>Using different pans

This recipe can also be made in a 13x9 pan, it will need to bake for about 16-18 minutes in a 13x9. I used a metal baking pan for this recipe, if you opt to use a glass dish keep in mind that the brownies may need to bake for longer.

### <sup>2</sup>Greasing the pan

Alternatively you may lightly grease the pan with butter -- the parchment paper is a little wiggly when you're trying to spread your batter into it, but I prefer it for ease of cleanup.

## Adding nuts

You may add chopped nuts to this recipe if you would like. Stir up to ¾ cup of nuts in at the end with the chocolate chips (you may leave out the chocolate chips if you prefer). Pecans and/or walnuts make great additions!

## Storing

Store brownies in an airtight container at room temperature for up to 5 days.

## Nutrition

Serving: 1brownie | Calories: 284kcal | Carbohydrates: 37g | Protein: 2g | Fat: 15g | Saturated Fat: 9g | Monounsaturated Fat: 3g | Cholesterol: 58mg | Sodium: 86mg | Potassium: 123mg | Fiber: 2g | Sugar: 28g | Vitamin A: 6IU | Calcium: 9mg | Iron: 12mg

Brownies from Scratch <https://sugarspunrun.com/brownies-from-scratch/> Find more great recipes at SugarSpunRun.com!