



Classic brownies

20'

Hands on

40'

Cook Time

12

Portion(s)

1

Difficulty



Method

I can't begin to explain how long it took me to come up with the BEST recipe for brownies! After many, many, maaaaaaany tries, I'm proud to be able to present the following recipe to you!! You have to try this recipe!!

- Preheat the oven to 180° C (356° F) set to fan.
- Add the 250 g couverture and the butter into a large glass or metal bowl which you place over a [saucepan](#) with simmering water.
- Stir with a spatula until the chocolate melts.
- After the butter and chocolate melt, remove the bowl from the heat and add the sugar inside, by mixing very well.
- Then, add into the bowl the eggs one by one by mixing, and add the vanilla too.
- Then, add the flour and cocoa powder (sifted) and with a spatula, incorporate them well into the mixture.
- Finally, add 150 g more chocolate, finely chopped, salt and stir the mixture a little. It would be good for the mixture to be cool so that the chocolate does not melt.
- Line a 20x30 cm [baking pan](#) (or a 26 cm round [springform pan](#)) with parchment paper and cover its bottom and sides.
- Butter and [flour](#), with cocoa powder, the parchment paper.
- Pour the mixture inside and bake for 25-30 minutes.
- Let it cool, [cut](#) it into pieces and spread some melted white chocolate. Dust with cocoa powder and serve.

Tip

You can enjoy these scrumptious brownies, hot or cold... Don't refrain from adding a scoop of ice cream for double the pleasure!!

Ingredients

For the brownies

- 180 g butter
- 400 g dark chocolate couverture
- 300 g granulated sugar
- 4 eggs
- 200 g all-purpose flour, sifted
- 40 g cocoa powder, sifted
- 1 teaspoon vanilla extract
- pinch of salt

For the glaze

- 50 g white chocolate couverture, melted
- cocoa powder

Διατροφικός πίνακας

Nutrition information per portion

511 Calories (kcal)	30.0 Total Fat (g)	18.0 Saturated Fat (g)	48.0 Total Carbs (g)
26%	43%	90%	18%
37.0 Sugars (g)	8.3 Protein (g)	5.9 Fibre (g)	0.09 Sodium (g)
41%	17%	24%	2%