

A+

"Easy and oh so satisfying"

240 min

FAST

08/2019

recipes

# Cocoa Brownies

872 Ratings

Published December 2012



## Ingredients

- Nonstick vegetable oil spray — *be liberal, it sticks*
- 1/2 cup (1 stick) unsalted butter, cut into 1 inch pieces
- 1 1/4 cups sugar — *used Hershey's*
- 3/4 cup Scharffen Berger natural unsweetened cocoa powder
- 1/2 teaspoon kosher salt
- 1 teaspoon vanilla extract
- 2 large eggs
- 1/3 cup all-purpose flour

*make sure this is done!*

## Recipe Preparation

- Preheat oven to 325°. Line an 8x8x2 inches glass baking dish with foil, pressing firmly into pan and leaving a 2 inches overhang. Coat foil with nonstick spray, set baking dish aside.
- Melt butter in a small sauce-pan over medium heat. Let cool slightly. Whisk sugar, cocoa, and salt in a medium bowl to combine. Pour butter in a steady stream into dry ingredients, whisking constantly to blend. Whisk in vanilla. Add eggs one at a time, beating vigorously to blend after each addition. Add flour and stir until just combined (do not overmix). Scrape batter into prepared pan; smooth top. — *fingers help for corners*
- Bake until top begins to crack and a toothpick inserted into the center comes out with a few moist crumbs attached, 25-30 minutes. *went about 30*
- Transfer pan to a wire rack; let cool completely in pan. Using foil overhang, lift brownie out of pan; transfer to a cutting board. Cut into 16 squares.

*couldn't wait!  
still tasty, but WAIT till cool!*

## Nutritional Content

16 servings, 1 serving contains: Calories (kcal) 110 Fat (g) 7 Saturated Fat (g) 4 Cholesterol (mg) 40 Carbohydrates (g) 15 Dietary Fiber (g) 1 Total Sugars (g) 11 Protein (g) 2 Sodium (mg) 70

## Explore Bon Appétit

[BrowniesChocolateDessertKid-FriendlyVanilla](#)

More from Bon Appétit

[Entertaining & StyleBA's Best Carbonara2018-04-17T08:00:00.000Z](#)

[recipeFudgy Brownies2018-01-09T10:00:00.000Z](#)

[recipeExtra Virgin Olive Oil Brownies with a Mocha Swirl2019-03-01T20:05:55.632Z](#)