



Fudgy Brown Butter Brownies

Prep Time: 15 minutes
Bake Time: 32 minutes
Yield: 16

INGREDIENTS

1 cup unsalted butter, sliced (use basic American butter here – don't use European style)

1/4 cup dry milk powder

1/2 cup dutch process cocoa powder

6 oz 70% cocoa dark chocolate, chopped

2 tbsp oil (vegetable or olive oil)

3 large eggs, room temp

1/2 cup light brown sugar, packed

1 3/4 cups powdered sugar, spooned and leveled

1 tsp vanilla extract

1/2 cup all purpose flour, spooned and leveled

1/4 tsp kosher salt 1 cup semisweet chocolate chips

DIRECTIONS

1. Preheat the oven to 350F.
2. Add the butter to a medium saucepan and place over medium heat. Allow it to melt and then continue to whisk as it starts to bubble. Once it starts to foam up, add in the milk powder and quickly whisk. After about 30-60 seconds, it should start to darken into an amber color and give off a nutty aroma
3. Add in the cocoa powder and quickly whisk to combine. Allow the mixture to bubble for 30 seconds, then remove from heat and mix in the chopped chocolate (to melt) and oil. Set aside to cool.
4. In a large bowl, whisk together the eggs and brown sugar. Vigorously whisk until the sugar is fully dissolved (about 90 seconds of fast whisking). Test to see if the sugar is dissolved by rubbing the mixture between two fingers. Stop whisking when you can no longer feel the sugar granules.
5. If you don't have a scale, measure the powdered sugar by spooning it into your measuring cup and leveling it off with a flat edge for an nice and fluffy cup. Add in the powdered sugar and whisk until completely smooth. Then mix in the vanilla.
6. When the butter chocolate mixture is no longer hot (it's ok if it's slightly warm), pour into the eggs and sugar and whisk to combine. Switch to a silicone spatula and fold in the flour and salt.
7. If the batter is still warm, allow it to rest at room temperature for a few minutes before mixing in the chocolate chips. If they're mixed into a warm batter, they can melt.
8. In the meantime, prepare an 8x8 square baking dish. Lightly coat with nonstick spray and press in a sheet of parchment paper to fully cover the bottom and two sides. Once the batter has cooled, fold in the chocolate chips and spread the batter in the prepped pan.
9. Bake for 28 to 32 minutes or until the edges are puffed with a slightly lower center and the middle doesn't jiggle when the pan is nudged. Right when they're pulled from the oven, immediately slam the pan against a hard surface. This will help create an even fudgier texture.
10. Allow the brownies to cool at room temperature for 90 minutes or in the refrigerator for 1 hour. You can tell if they're ready to slice by lifting them out of the pan by the two parchment paper ends. If the brownies bend in the middle, they're not ready. If they hold firm while lifting, you're good to go.
11. Slice into 16 bars, wiping off the knife between each cut, and enjoy!



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Recipe adapted from:
<https://butternutbakeryblog.com/brown-butter-brownies/>