



Perfect Chocolate Brownies

An easy and quick recipe for chocolately, moist brownies.

about 25 servings



Easy

up to 20 Min.



Ingredients:

Brownies:

dark chocolate 250g
butter 200g, room temperature
sugar 125g
1 pouch Dr. Oetker Vanilla Sugar
3 eggs
all-purpose flour 75g
1 tsp baking powder
cocoa 50g
salt pinch

- 1 Grease the baking tray and preheat the oven to 350 degrees F.
- 2 Roughly chop the dark chocolate and melt using a double boiler.
- 3 Mix the room temperature butter in the stand up mixer on medium-high speed. Gradually add sugar, vanilla sugar and salt and keep mixing until fluffy. Add eggs one at a time until incorporated.
- 4 Lower the mixing speed to medium-low. Add the melted dark chocolate. Add the flour, baking power and cocoa, and mix until uniform.
- 5 Pour the batter into the pan and place into the oven. Bake for 30 minutes, or until a toothpick inserted in the center of the pan comes out clean.
- 6 Remove from the oven and let cool before cutting and serving.

