



Chocolate Strawberry Brownie

## **Introduction**

Chocolate Strawberry Brownies are the perfect indulgence for dessert lovers. These rich,

fudgy brownies combine the deep flavors of chocolate with the fresh, vibrant taste of strawberries. Ideal for any occasion, they bring together the best of both worlds, making every bite a delightful experience.

## Detailed Ingredients with measures

- Dark Chocolate: 200 grams
- Unsalted Butter: 100 grams
- Granulated Sugar: 150 grams
- Brown Sugar: 50 grams
- Eggs: 2 large
- Vanilla Extract: 1 teaspoon
- All-Purpose Flour: 100 grams
- Cocoa Powder: 30 grams
- Salt: 1/2 teaspoon
- Fresh Strawberries: 150 grams, chopped

## Prep Time

The prep time for these delectable brownies is approximately 15 minutes. This quick preparation helps you get to the best part: baking and indulging.

## Cook Time, Total Time, Yield

- Cook Time: 25-30 minutes
- Total Time: 40-45 minutes
- Yield: Approximately 12 brownies

These chocolate strawberry brownies are not only easy to whip up but also serve as a gorgeous treat to impress your guests or enjoy at home. With the perfect balance of flavors, they are sure to become a favorite in your dessert repertoire.



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## **Detailed Directions and Instructions**

**Step 1: Prepare the Baking Dish**

Preheat your oven to 180°C (350°F). Grease and line a square baking dish (8×8 inches) with parchment paper, leaving some overhang for easy removal later.

**Step 2: Melt the Chocolate**

In a heatproof bowl, combine chopped dark chocolate and butter. Place the bowl over a pot of simmering water, stirring until melted and smooth. Remove from heat and let it cool slightly.

**Step 3: Mix the Sugars**

In a mixing bowl, whisk together granulated sugar and brown sugar. Add the melted chocolate and butter mixture to the sugars, mixing until well combined.

**Step 4: Add the Eggs**

Add the eggs, one at a time, mixing well after each addition. Stir in the vanilla extract for added flavor.

**Step 5: Incorporate the Dry Ingredients**

In another bowl, sift together all-purpose flour, cocoa powder, and salt. Gradually fold the dry ingredients into the wet mixture until just combined. Do not overmix.

**Step 6: Add Strawberries**

Gently fold in the chopped strawberries, ensuring they are evenly distributed throughout the batter.

**Step 7: Bake the Brownies**

Pour the brownie batter into the prepared baking dish, spreading it evenly. Bake in the preheated oven for 25-30 minutes or until a toothpick inserted in the center comes out with a few moist crumbs.

**Step 8: Cool and Serve**

Allow the brownies to cool in the pan for about 10 minutes before lifting them out using the

parchment paper. Let them cool completely on a wire rack before slicing into squares.

## Notes

### Storage

Store any leftover brownies in an airtight container at room temperature for up to 3 days or in the refrigerator for up to a week.

### Variations

Feel free to substitute strawberries with raspberries or cherries for a different fruity flavor.

### Serving Suggestion

These brownies can be served plain or with a scoop of vanilla ice cream on top for an indulgent dessert.

### Chocolate Quality

Use high-quality dark chocolate for the best flavor and texture in your brownies.



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## **Cook techniques**



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