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Eggless Brownies

Introduction

Eggless brownies are a delightful treat for anyone who loves the fudgy, rich texture of

traditional brownies but wants to avoid eggs. This recipe provides a simple and effective way to create these delicious desserts without compromising on flavor or texture. Whether you are vegan, allergic to eggs, or just looking for a new twist on a classic recipe, these eggless brownies are sure to satisfy your sweet tooth.

Detailed Ingredients with measures

1. All-purpose flour - 1 cup
2. Unsweetened cocoa powder - 1/3 cup
3. Baking soda - 1/2 teaspoon
4. Baking powder - 1/4 teaspoon
5. Salt - 1/4 teaspoon
6. Sugar - 1 cup
7. Vegetable oil - 1/2 cup
8. Milk (dairy or plant-based) - 1/2 cup
9. Vanilla extract - 1 teaspoon
10. Dark chocolate chips - 1/2 cup (optional)

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: 16 brownies



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 180°C (350°F). Prepare a square baking pan by greasing it or lining it with parchment paper for easy removal of the brownies.

Step 2: Mix Dry Ingredients

In a mixing bowl, sift together the all-purpose flour, cocoa powder, baking powder, and salt. This ensures that all dry ingredients are well combined and free of lumps.

Step 3: Combine Wet Ingredients

In another bowl, whisk together the melted butter and sugar until well incorporated. Add the milk and vanilla extract to the mixture and continue to whisk until smooth.

Step 4: Combine Wet and Dry Ingredients

Gradually add the dry ingredients into the wet mixture, stirring gently until just combined. Be careful not to overmix, as this can affect the texture of your brownies.

Step 5: Add Optional Ingredients

If desired, fold in any optional ingredients such as chopped nuts or chocolate chips at this stage to add extra texture and flavor.

Step 6: Bake the Brownies

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

Step 7: Cool and Cut

Once baked, remove the brownies from the oven and let them cool in the pan for about 10 minutes. Afterward, transfer them to a wire rack to cool completely before cutting into squares.

Notes

Note 1: Chocolate Quality

Use high-quality cocoa powder for the best flavor in your brownies.

Note 2: Storage

Store any leftover brownies in an airtight container at room temperature. They can also be refrigerated for extended freshness.

Note 3: Customization

Feel free to customize your brownies by adding ingredients such as spices, peanut butter, or different types of nuts.

Note 4: Vegan Alternative

For a vegan version, replace the butter with a plant-based alternative and the milk with any non-dairy milk.



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Cook techniques

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