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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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