



Sizzling Brownie

Introduction

Sizzling brownies are a delightful twist on the classic dessert, combining rich, fudgy

chocolate goodness with a mouth-watering warm chocolate sauce. This recipe not only satisfies your sweet tooth but also brings an element of fun to your baking adventures. Perfect for gatherings or a cozy night in, these brownies are sure to impress!

Detailed Ingredients with measures

- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 cup unsalted butter, melted
- 1/4 cup milk
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup chocolate chips

Prep Time

25 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 55 minutes

Yield: 12 servings

These sizzling brownies are a true treat, perfect for both everyday desserts and special occasions. Enjoy the delicious warmth and rich flavors that will leave everyone asking for seconds!



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Detailed Directions and Instructions

Step 1: Prepare the Baking Dish

Start by greasing an 8-inch square baking dish with butter or lining it with parchment paper to prevent the brownies from sticking.

Step 2: Melt the Chocolate

In a heatproof bowl, combine dark chocolate and butter. Melt them together using a microwave or a double boiler, stirring occasionally until smooth. Allow the mixture to cool slightly.

Step 3: Mix Dry Ingredients

In a separate bowl, whisk together all-purpose flour, cocoa powder, and salt. Set aside.

Step 4: Combine Wet Ingredients

In another bowl, combine eggs and sugar. Whisk them together until the mixture is pale and fluffy. Stir in vanilla extract.

Step 5: Incorporate Chocolate Mixture

Pour the slightly cooled chocolate mixture into the egg and sugar mixture. Stir until well combined.

Step 6: Add Dry Ingredients

Gradually fold in the dry ingredients into the wet mixture using a spatula. Be careful not to overmix; you want to maintain a fudgy texture.

Step 7: Bake the Brownies

Pour the brownie batter into the prepared baking dish. Smooth the top with a spatula and bake in a preheated oven at 180°C (350°F) for 25 to 30 minutes or until a toothpick inserted in the center comes out with a few moist crumbs.

Step 8: Make the Sizzling Topping

While the brownies are baking, prepare the sizzling topping by melting butter in a pan, adding sugar, and letting it caramelize slightly. Once the brownies are done, pour the

sizzling topping over them immediately after they come out of the oven.

Step 9: Let Them Cool

Allow the brownies to cool in the pan for at least 10-15 minutes before slicing them into squares for serving.

Notes

Note 1: Chocolate Quality

Using high-quality dark chocolate will enhance the flavor of the brownies significantly.

Note 2: Adjusting Sweetness

Feel free to adjust the sugar according to your taste preference. You can reduce it if you prefer less sweetness.

Note 3: Serving Suggestions

These brownies can be served with ice cream or whipped cream for an extra indulgent dessert.

Note 4: Storage

Store any leftover brownies in an airtight container at room temperature for up to a week, or refrigerate for longer freshness.



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Cook techniques

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