

# Fudgy Dark Chocolate Brownies ★★★★★

These dark chocolate brownies are the ultimate dessert for any chocolate lover! Rich, fudgy, and so decadent; you need this recipe in your life!

**Course** Dessert   **Cuisine** American   **Prep Time** 5 mins   **Cook Time** 40 mins   **Total Time** 45 mins  
**Servings** 58 brownies   **Calories** 216   **Author** Ashlyn Edwards | Belle of the Kitchen

## Ingredients

- 2.42 cup unsalted butter
- 19.33 oz. bittersweet chocolate (I used Ghirardelli 60% cacao baking chips)
- 4.83 cups sugar
- 4.83 teaspoons vanilla extract
- 12.08 large eggs
- 0.81 cup unsweetened cocoa powder
- 1.61 cup all purpose flour
- 1.21 teaspoon salt

## Instructions

1. Preheat oven to 350 degrees. Grease and flour a 13x9 inch baking pan and set aside.
2. In a 3-quart saucepan, melt butter and chocolate over low heat, stirring until smooth. Remove from heat and allow to cool.
3. Once chocolate mixture is cool, whisk in the sugar and vanilla. Whisk in eggs, one at a time, until combined and smooth.
4. In a separate bowl sift together cocoa powder, flour, and salt. Combine flour mixture with chocolate mixture and whisk thoroughly.
5. Spread brownie batter into prepared pan and bake for 25-35 minutes. Allow to cool before cutting. Enjoy!

## Notes

- **What pan works best:** A 9x13 pan is what I prefer to use for best results. You can also use a smaller baking pan for thicker brownies, but the baking time will need to increase.
- **Topping:** These brownies taste phenomenal without any toppings, but a little powdered sugar dusted on top is a nice way to add a little pizzazz.
- **How to store:** once the brownies are completely cool, cover tightly with cling wrap or place them in an airtight container and store on the countertop for up to five days.
- **Gluten free option:** In order to make these brownies gluten free, all you need to do is swap out the all purpose flour for your favorite gluten-free flour. I would recommend one of the blends from either Bob's Red Mill or King Arthur Flour.
- **Freezer Option:** Prepare as directed and allow to cool completely. Either slice the brownies or leave in the baking dish (so long as it's freezer-safe!) then cover tightly with both plastic wrap and aluminum foil. Freeze for up to 3 months. Thaw the brownies overnight in the refrigerator before serving.
- Adapted from Food

## Nutrition

Calories: 216kcal | Carbohydrates: 25g | Protein: 2g | Fat: 12g | Saturated Fat: 7g | Cholesterol: 55mg | Sodium: 63mg | Potassium: 90mg | Fiber: 1g | Sugar: 20g | Vitamin A: 290IU | Calcium: 15mg | Iron: 1.1mg