Brownies

BEST Ever Super Chewy Gooey Brownies

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Easy one bowl BEST Ever Super Chewy Gooey Brownies | lecremedelacrumb.com

These are hands down, the BEST Ever Super Chewy Gooey Brownies made in one bowl for an easy cleanup recipe that will become your go-to cocoa powder brownies. These babies are every bit as rich and tasty, chewy and chocolatey as they look!

Prep Time: 15 minutes minutes
Cook Time: 35 minutes minutes
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Total Time: 50 minutes minutes

Servings:12 brownies

Ingredients

- 1 cup (two sticks) butter, softened (if using unsalted, increase salt to 1 teaspoon)
- 1 cup semi-sweet chocolate chips
- ½ cup milk chocolate chips
- 1 ¼ cups sugar
- 1 cup brown sugar
- 1 tablespoon vanilla extract
- 3 large eggs
- 1 ¼ cups flour
- ½ teaspoon salt
- ½ cup unsweetened cocoa powder
- ice cream and hot fudge sauce for serving, optional

Instructions

1. Preheat oven to 350 degrees and line a 9x9 inch pan with nonstick foil or parchment paper. In a large microwave safe bowl, microwave semi-sweet chocolate chips for 1 1/2-2 minutes, allow to rest for a couple of minutes before stirring until smooth.
2. Add butter, sugars, vanilla, and eggs and mix well. Whisk in flour, salt, and cocoa powder until incorporated. Stir in milk chocolate chips.
3. Transfer batter to prepared pan and bake for 35-40 minutes. *For chewier brownies, cook a little longer, closer to 40-42 minutes. For fudgier, gooey brownies, a little less cooking time, closer to 35.
4. Serve immediately with ice cream and hot fudge sauce, or allow to cool completely (best for ultra chewy brownies) before cutting into squares and serving. If you like the chewier texture but still want to serve them warm with ice cream, you can pop them in the microwave individually for about 20 seconds to heat them up.

Notes

Flavor tip: Stir in 1 cup mini marshmallows just before baking.

Nutrition

Calories: 448 kcal, Carbohydrates: 59 g, Protein: 5 g, Fat: 23 g, Saturated Fat: 7 g, Trans Fat: 1 g, Cholesterol: 42 mg, Sodium: 299 mg, Potassium: 203 mg, Fiber: 3 g, Sugar: 44 g, Vitamin A: 744 IU , Vitamin C: 1 mg, Calcium: 43 mg, Iron: 2 mg

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