



Long Livo

Eggless Brownies – Easy, Moist, No-Egg Treat

15 min
Prep time

4
Servings

25 min
Cook time

Easy
Difficulty

40 min
Total time
American
Cuisine

Ingredients

Main Ingredients

- ☐ 1 cup (225g) unsalted butter, melted
- ☐ 1 cup (200g) granulated sugar
- ☐ 2/3 cup (55g) unsweetened cocoa powder
- ☐ 1/2 cup (120ml) milk
- ☐ 1 tsp vanilla extract
- ☐ 1 tsp lemon juice
- ☐ 1/2 tsp baking powder
- ☐ 3/4 cup (95g) all-purpose flour
- ☐ Pinch of salt

Instructions

- 1 Preheat the oven to 350°F (175°C) and line an 8×8-inch pan with parchment paper.
- 2 In a large bowl, whisk melted butter with sugar until combined, then stir in milk, vanilla, and lemon juice.
- 3 Sift cocoa powder, flour, baking powder, and salt together; fold gently into the wet mixture until just blended.
- 4 Pour batter into the prepared pan, smooth the top, and bake for 20-25 minutes, or until a toothpick comes out with a few moist crumbs.
- 5 Allow brownies to cool in the pan for 10 minutes, then lift out using the parchment and cut into squares.

Nutrition per serving

280 kcal
Calories

3 g
Protein

35 g
Carbs

14 g
Fat

Tips & notes

- The brownies will continue to set as they cool; resist the urge to cut too early.
- For extra shine, brush the top with a thin layer of melted chocolate right after baking.
- If you like a denser texture, reduce the milk by a tablespoon.