



Long Livo

Greek Yogurt Brownies - Moist Chocolatey Treat

15 min

Prep time

12

Servings

25 min

Cook time

Easy

Difficulty

40 min

Total time

American

Cuisine

Ingredients

Brownie Base

- ☐ 1 cup plain Greek yogurt
- ☐ 1/2 cup honey
- ☐ 1/2 cup brown sugar
- ☐ 2 large eggs
- ☐ 1 tsp vanilla extract
- ☐ 1 tsp lemon juice

- ☐ 3/4 cup all-purpose flour
- ☐ 1/2 cup unsweetened cocoa powder
- ☐ 1/4 tsp baking soda
- ☐ 1/4 tsp salt

Optional Add-Ins

- ☐ 1/2 cup dark chocolate chips
- ☐ 1/4 cup chopped walnuts

Instructions

- 1** Preheat the oven to 350°F (175°C). Line an 8×8-inch pan with parchment paper.
- 2** In a large bowl, whisk together Greek yogurt, honey, and brown sugar until smooth; then beat in eggs, vanilla, and lemon juice.
- 3** Sift together flour, cocoa powder, baking soda, and salt; fold gently into the wet mixture until just combined. If using, stir in chocolate chips or walnuts.
- 4** Pour batter into the prepared pan, smoothing the top. 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 parchment and cool completely on a wire rack before cutting.

Nutrition per serving

210 kcal

Calories

6 g

Protein

30 g

Carbs

8 g

Fat

Tips & notes

- If you prefer a sweeter brownie, increase the honey by two tablespoons.
- For a richer flavor, brush the top with melted dark chocolate after baking. baked yogurt dessert often uses a similar glaze.
- Serve with a dollop of whipped coconut cream for a dairy-free finish.