



Long Livo

Hot Fudge Brownie Bread Recipe

15 min

Prep time

8

Servings

30 min

Cook time

Easy

Difficulty

45 min

Total time

American

Cuisine

Ingredients

Dry Ingredients

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

Wet Ingredients

- ☐ 1/2 cup unsalted butter, melted
- ☐ 3/4 cup brown sugar
- ☐ 1/2 cup granulated sugar

- ☐ 2 large eggs
- ☐ 1 tsp vanilla extract
- ☐ 3/4 cup buttermilk

Fudge Swirl

- ☐ 1/2 cup semi-sweet chocolate chips
- ☐ 2 tbsp butter
- ☐ 2 tbsp brown sugar
- ☐ 1 tbsp heavy cream

Add-Ins

- ☐ 1/2 cup chocolate chips (optional for extra pockets)

Instructions

- 1** Preheat your oven to 350°F (175°C). Grease a 9×5-inch loaf pan and line with parchment.
- 2** In a saucepan, melt 2 tbsp butter with chocolate chips, brown sugar, and cream over low heat. Stir until glossy, then set aside to cool.
- 3** In a large bowl, whisk together flour, cocoa, baking powder, baking soda, and salt.
- 4** In another bowl, combine melted butter, brown sugar, granulated sugar, eggs, vanilla, and buttermilk. Beat until smooth.
- 5** Pour the wet mixture into the dry ingredients, stirring gently until just combined. Fold in optional chocolate chips.
- 6** Pour half of the batter into the prepared pan, then drizzle half of the cooled fudge swirl. Add the remaining batter and finish with the rest of the fudge, using a skewer to swirl gently.
- 7** Bake for 30-35 minutes, or until a toothpick inserted near the center comes out with a few moist crumbs.

- 8 Allow the loaf to cool in the pan for 10 minutes, then turn onto a wire rack. Slice warm for the softest texture.

Nutrition per serving

380 kcal

Calories

5 g

Protein

48 g

Carbs

18 g

Fat

Tips & notes

- If the top starts to brown too quickly, cover loosely with foil.
- Use a warm knife to slice for cleaner cuts.
- The loaf stays moist for several days; reheat gently in the microwave for a quick treat.