



Long Livo

# Letterbox Brownies – Easy Sweet Treat

**15 min**

Prep time

**6**

Servings

**20 min**

Cook time

**Easy**

Difficulty

**35 min**

Total time

**American**

Cuisine

## Ingredients

### Dry Mix

- ☐ 3/4 cup all-purpose flour
- ☐ 1/2 cup unsweetened cocoa powder
- ☐ 1 cup brown sugar

- ☐ 1/4 teaspoon sea salt

### Wet Mix

- ☐ 1/2 cup unsalted butter, melted
- ☐ 2 large eggs, room temperature
- ☐ 1 teaspoon vanilla extract

## Instructions

- 1 Preheat the oven to 350°F (175°C). Grease a 9×9-inch letterbox pan or line with parchment.
- 2 In a bowl, whisk together flour, cocoa, brown sugar, and sea salt until fully combined.
- 3 In another bowl, blend melted butter, eggs, and vanilla until smooth. Chocolate chip brownies are a close cousin, but here we keep it pure.
- 4 Fold the dry ingredients into the wet just until no streaks remain. Eggless versions use applesauce; we keep the eggs for lift.
- 5 Spread batter evenly in the prepared pan, smoothing the top with a spatula.
- 6 Bake for 18-20 minutes, or until the edges are set and a toothpick inserted near the center comes out with moist crumbs.
- 7 Allow brownies to cool in the pan for 15 minutes before lifting out and cutting into squares.

## Nutrition per serving

**220 kcal**

Calories

**3 g**

Protein

**32 g**

Carbs

**9 g**

Fat

### Tips & notes

- For an even fudgier result, use a metal pan instead of glass.
- A pinch of espresso powder can intensify chocolate flavor without adding bitterness.
- Store in a cool, dry place; they stay soft for up to four days.