



Long Livo

One Bowl Brownies – Easy Quick Dessert

15 min

Prep time

6

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1/2 cup unsalted butter, melted
- ☐ 1 cup granulated sugar
- ☐ 2 large eggs, at room temperature
- ☐ 1 tsp vanilla extract
- ☐ 1/3 cup unsweetened cocoa powder
- ☐ 1/2 cup all-purpose flour
- ☐ 1/4 tsp salt
- ☐ 1/2 cup chocolate chips (optional)

Instructions

- 1 Preheat the oven to 350°F (175°C). Lightly grease a 9-inch non-stick skillet.
- 2 In the same skillet, pour the melted butter and whisk in the sugar until smooth, then add the cocoa powder and stir until combined.
- 3 Add the eggs one at a time, whisking gently after each, then stir in the vanilla extract.
- 4 Sift in the flour, salt, and gently fold until just incorporated; avoid over-mixing.
- 5 If using, sprinkle chocolate chips over the top, then bake for 18-20 minutes, or until a toothpick comes out with a few moist crumbs.

Nutrition per serving

250 kcal

Calories

4 g

Protein

32 g

Carbs

12 g

Fat

Tips & notes

- Allow the brownies to cool in the skillet for at least 10 minutes before cutting; this helps them set and retain their shape.
- For a chewier texture, increase the butter by a tablespoon and reduce the flour by the same amount.
- You can swirl in a spoonful of caramel or peanut butter before baking for extra flavor.