



Long Livo

Slutty Brownies – Moist, Chewy Snack

15 min

Prep time

12

Servings

25 min

Cook time

Easy

Difficulty

40 min

Total time

American

Cuisine

Ingredients

Brownie Base

- ☐ 1/2 cup unsalted butter, melted
- ☐ 1 cup brown sugar
- ☐ 2 large eggs
- ☐ 1 tsp vanilla extract
- ☐ 3/4 cup all-purpose flour

- ☐ 1/2 cup unsweetened cocoa powder
- ☐ 1/4 tsp salt
- ☐ 1/2 cup chocolate chips

Caramel Topping

- ☐ 1/3 cup caramel sauce, warmed
- ☐ A pinch of flaky sea salt

Instructions

- 1** Preheat the oven to 350°F (175°C) and line an 8×8-inch pan with parchment paper.
- 2** In a bowl, whisk melted butter with brown sugar until smooth, then add eggs one at a time, stirring gently.
- 3** Stir in vanilla, then sift in flour, cocoa, and salt; fold until just combined, and mix in chocolate chips.
- 4** Spread the batter evenly in the pan, then drizzle warm caramel over the top and swirl with a knife; sprinkle sea salt.
- 5** Bake for 22-25 minutes, until the edges are set but the center still looks slightly glossy; let cool completely before cutting.

Nutrition per serving

310 kcal

Calories

4 g

Protein

38 g

Carbs

16 g

Fat

Tips & notes

- For extra chewiness, add a tablespoon of melted milk chocolate to the batter.
- If the caramel hardens too quickly, re-warm it briefly before swirling.
- These brownies freeze well; wrap tightly and thaw at room temperature.