

Choco Fever Dream

Eggless Brownies – Easy, Moist, No-Egg Treat

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup (225g) unsalted butter, melted
- [ ] 1 cup (200g) granulated sugar
- [ ] 2/3 cup (55g) unsweetened cocoa powder
- [ ] 1/2 cup (120ml) milk
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice
- [ ] 1/2 tsp baking powder
- [ ] 3/4 cup (95g) all-purpose flour
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C) and line an 8×8-inch pan with parchment paper.
2. In a large bowl, whisk melted butter with sugar until combined, then stir in milk, vanilla, and lemon juice.
3. Sift cocoa powder, flour, baking powder, and salt together; fold gently into the wet mixture until just blended.
4. Pour batter into the prepared pan, smooth the top, and 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 the parchment and cut into squares.

Nutrition per serving

280 kcal	3 g	35 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- The brownies will continue to set as they cool; resist the urge to cut too early.
- For extra shine, brush the top with a thin layer of melted chocolate right after baking.
- If you like a denser texture, reduce the milk by a tablespoon.