Choco Fever Dream

Greek Yogurt Brownies - Moist Chocolatey Treat

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

Ingredients

Brownie Base

- [ ] 1 cup plain Greek yogurt
- [ ] 1/2 cup honey
- [ ] 1/2 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice
- [ ] 3/4 cup all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1/4 tsp baking soda
- [ ] 1/4 tsp salt

Optional Add-Ins

- [ ] 1/2 cup dark chocolate chips
- [ ] 1/4 cup chopped walnuts

Instructions

1. Preheat the oven to 350°F (175°C). Line an 8×8-inch pan with parchment paper.
2. In a large bowl, whisk together Greek yogurt, honey, and brown sugar until smooth; then beat in eggs, vanilla, and lemon juice.
3. Sift together flour, cocoa powder, baking soda, and salt; fold gently into the wet mixture until just combined. If using, stir in chocolate chips or walnuts.
4. Pour batter into the prepared pan, smoothing the top. 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 parchment and cool completely on a wire rack before cutting.

Nutrition per serving

210 kcal	6 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter brownie, increase the honey by two tablespoons.
- For a richer flavor, brush the top with melted dark chocolate after baking. baked yogurt dessert often uses a similar glaze.
- Serve with a dollop of whipped coconut cream for a dairy-free finish.