

Choco Fever Dream

Hot Fudge Brownie Bread Recipe

15 min Prep time	**30 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/2 tsp salt

Wet Ingredients

- [ ] 1/2 cup unsalted butter, melted
- [ ] 3/4 cup brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 3/4 cup buttermilk

Fudge Swirl

- [ ] 1/2 cup semi-sweet chocolate chips
- [ ] 2 tbsp butter
- [ ] 2 tbsp brown sugar
- [ ] 1 tbsp heavy cream

Add-Ins

- [ ] 1/2 cup chocolate chips (optional for extra pockets)

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9×5-inch loaf pan and line with parchment.
2. In a saucepan, melt 2 tbsp butter with chocolate chips, brown sugar, and cream over low heat. Stir until glossy, then set aside to cool.
3. In a large bowl, whisk together flour, cocoa, baking powder, baking soda, and salt.
4. In another bowl, combine melted butter, brown sugar, granulated sugar, eggs, vanilla, and buttermilk. Beat until smooth.
5. Pour the wet mixture into the dry ingredients, stirring gently until just combined. Fold in optional chocolate chips.
6. Pour half of the batter into the prepared pan, then drizzle half of the cooled fudge swirl. Add the remaining batter and finish with the rest of the fudge, using a skewer to swirl gently.
7. Bake for 30-35 minutes, or until a toothpick inserted near the center comes out with a few moist crumbs.

8 Allow the loaf to cool in the pan for 10 minutes, then turn onto a wire rack. Slice warm for the softest texture.

Nutrition per serving

380 kcal	5 g	48 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top starts to brown too quickly, cover loosely with foil.
- Use a warm knife to slice for cleaner cuts.
- The loaf stays moist for several days; reheat gently in the microwave for a quick treat.