

Choco Fever Dream

# Letterbox Brownies – Easy Sweet Treat

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| **15 min**<br>Prep time | **20 min**<br>Cook time | **35 min**<br>Total time |
| **6**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Dry Mix

- [ ] 3/4 cup all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 cup brown sugar
- [ ] 1/4 teaspoon sea salt

### Wet Mix

- [ ] 1/2 cup unsalted butter, melted
- [ ] 2 large eggs, room temperature
- [ ] 1 teaspoon vanilla extract

## Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×9-inch letterbox pan or line with parchment.
2. In a bowl, whisk together flour, cocoa, brown sugar, and sea salt until fully combined.
3. In another bowl, blend melted butter, eggs, and vanilla until smooth. Chocolate chip brownies are a close cousin, but here we keep it pure.
4. Fold the dry ingredients into the wet just until no streaks remain. Eggless versions use applesauce; we keep the eggs for lift.
5. Spread batter evenly in the prepared pan, smoothing the top with a spatula.
6. Bake for 18-20 minutes, or until the edges are set and a toothpick inserted near the center comes out with moist crumbs.
7. Allow brownies to cool in the pan for 15 minutes before lifting out and cutting into squares.

### Nutrition per serving

| 220 kcal | 3 g | 32 g | 9 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- For an even fudgier result, use a metal pan instead of glass.
- A pinch of espresso powder can intensify chocolate flavor without adding bitterness.
- Store in a cool, dry place; they stay soft for up to four days.