

Choco Fever Dream

One Bowl Brownies – Easy Quick Dessert

15 min Prep time	**20 min** Cook time	**35 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs, at room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1/3 cup unsweetened cocoa powder
- [ ] 1/2 cup all-purpose flour
- [ ] 1/4 tsp salt
- [ ] 1/2 cup chocolate chips (optional)

Instructions

1. Preheat the oven to 350°F (175°C). Lightly grease a 9-inch non-stick skillet.
2. In the same skillet, pour the melted butter and whisk in the sugar until smooth, then add the cocoa powder and stir until combined.
3. Add the eggs one at a time, whisking gently after each, then stir in the vanilla extract.
4. Sift in the flour, salt, and gently fold until just incorporated; avoid over-mixing.
5. If using, sprinkle chocolate chips over the top, then bake for 18-20 minutes, or until a toothpick comes out with a few moist crumbs.

Nutrition per serving

250 kcal	4 g	32 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the brownies to cool in the skillet for at least 10 minutes before cutting; this helps them set and retain their shape.
- For a chewier texture, increase the butter by a tablespoon and reduce the flour by the same amount.
- You can swirl in a spoonful of caramel or peanut butter before baking for extra flavor.