

Bite Spoon

Best Fudgy Chewy Browkies Recipe

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

Ingredients

Dry Ingredients

- [ ] 1 cup all-purpose flour
- [ ] ½ cup unsweetened cocoa powder
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt

Wet Ingredients

- [ ] ½ cup unsalted butter, melted
- [ ] ¾ cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract

Add-Ins

- [ ] ½ cup chocolate chips
- [ ] ¼ cup chopped walnuts (optional)
- [ ] A pinch of flaky sea salt

Instructions

1. Preheat the oven to 350°F (175°C). Line an 8×8-inch pan with parchment paper, letting the paper hang over the sides for easy lift.
2. In a medium bowl, whisk together flour, cocoa powder, baking powder, and salt; set aside.
3. In a large bowl, combine melted butter and brown sugar; whisk until smooth and glossy. Add the eggs one at a time, mixing gently, then stir in vanilla.
4. Fold the dry mixture into the wet batter just until combined—don’t over-mix. Stir in chocolate chips and walnuts if using.
5. Spread the batter evenly in the prepared pan. Sprinkle a light pinch of sea salt on top for contrast.
6. Bake for 18-20 minutes, or until a toothpick inserted near the edge comes out with a few moist crumbs. Cool on a wire rack for 10 minutes before lifting out.

Nutrition per serving

210 kcal	3 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra chewy texture, reduce the bake time by a minute; they’ll finish setting as they cool.
- If you prefer a more cookie-like edge, bake a touch longer until the perimeter turns golden.
- A drizzle of melted chocolate over the warm browkies adds an indulgent finishing touch.