

chewy and fudgy brownies

INGREDIENTS:

g	unsalted butter
g	dark chocolate bar, chopped
75 g	
225 g	
	large eggs
1 1/2 tsp	
g	cocoa powder
95 g	
tsp	salt
170 g	

UTENSILS:



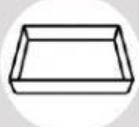
- baking pan



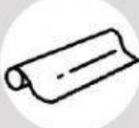
- parchment paper



- sauce pan



- spatula



- mixing bowl



- whisk



- oven

INSTRUCTIONS:



1. First of all, pre-heat the _____ to _____. Grease the _____ with a bit of _____ and line it with _____. Set aside.



2. Next, in a _____ over low heat, melt your _____ and half of the _____ together. Let it cool for at least _____ minutes after they have melted.



3. Third, crack the _____ and add the _____ to the mixture. After that, also add the _____ and the _____, and beat them altogether.



4. Now, into the wet batter, you need to add your dry ingredients: _____, _____ and _____. Mix them all fully and properly so there aren't any clumps of flour.



5. It's time to fold in the remaining half of the chopped chocolate chunks as well as the _____.



6. Now that the batter is complete, spoon it into the greased _____ and try to spread it as evenly as you can.



7. Bake the brownies for _____ minutes. Insert a _____ into the center of the brownies to check if they are done.



8. Let it cool down completely. Then, slice the brownies into _____ and serve with _____ or with _____ or _____. Enjoy!