RECIPE 01

Quick Chocolate Brownies

MAKES

About 24 brownies, 5 cm across

OVEN

191 °C / 375 °F

TIME

7 min prep, 25–30 min baking, plus cooling



Equipment 22.9 × 33 cm (9 × 13 in) baking pan and a large bowl.

INGREDIENTS

120 g all-purpose flour

64 g unsweetened cocoa powder, natural or Dutch-process

347 g sugar

½ tsp salt

¼ tsp baking powder

1 tsp espresso powder, optional

3 large eggs

113 g unsalted butter, melted

50 g vegetable oil

2 tsp vanilla extract

170 g semisweet chocolate chips, optional

METHOD

01 Preheat the oven and lightly grease the pan.

02 Add the ingredients to the bowl in the order listed. Stir, then beat until smooth.

03 Spread the batter evenly in the pan. Bake, checking from the 25-minute mark.

04 Let cool completely before cutting.

HOW TO TELL IT'S DONE

The edges just pull away from the pan. A toothpick comes out clean or with moist crumbs, without any wet batter.

These brownies are thin.

Allergens to consider: Wheat, egg, milk.