



## **FREE RECIPE: TRIPLE CHOCOLATE BROWNIE**

### **INGREDIENTS**

For brownie:

- 3/4 cup (168 g) unsalted butter, cubed
- 1 1/3 cups (267 g) granulated sugar.
- 3/4 cup (72 g) Dutch process unsweetened cocoa powder
- 1/4 tsp (1.5 g) salt
- 1 large egg (50 g), at room temperature
- 1 large egg yolk (18 g), at room temperature
- 1 1/2 tsp (6 g) vanilla extract
- 1/2 cup (70 g) all-purpose flour
- 1/4 cup (43 g) milk chocolate chips
- 1/4 cup (43 g) dark chocolate chips
- 3 oz (86 g) white chocolate, coarsely chopped

For topping:

- 1/4 cup (43 g) chocolate chips
- 1 oz (28 g) white chocolate, coarsely chopped flaky salt

## DIRECTIONS

1. Preheat the oven to 325°F (163°C) and lightly grease an 8-inch square metal baking pan with nonstick spray. Line the pan with parchment paper for easy removal.
2. Prepare the brownie batter: In a medium saucepan, melt the butter over low heat. Once melted, whisk in the sugar and cook for 30 seconds, allowing it to blend well. Stir in the cocoa powder and salt—don't worry if the mixture seems slightly grainy at this stage.
3. Cool the mixture: Remove the saucepan from the heat and let it sit for 5 minutes. After that, whisk in the egg and egg yolk, one at a time, until the batter becomes thick and glossy. Stir in the vanilla extract.
4. Add dry ingredients: Gradually fold in the flour, mixing just until no streaks remain. Then gently fold in the chocolate chips and chopped white chocolate.
5. Transfer the batter: Pour the batter into the prepared baking pan, using a spatula to smooth the top. Tap the pan gently on the counter to eliminate any air bubbles. Sprinkle extra chocolate chips and chopped white chocolate over the surface, pressing them lightly into the batter.
6. Bake the brownies: Place the pan in the oven and bake for 30 to 32 minutes, or until the top is set and a toothpick inserted in the center comes out with just a few moist crumbs. Remove from the oven and immediately sprinkle with flaky sea salt.
7. Cool and serve: Let the brownies cool completely on a wire rack. Once cooled, lift the brownies out of the pan using the parchment paper and transfer to a cutting board. Slice into squares using a sharp knife. Store leftovers in an airtight container at room temperature.

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