

# Your Favorite Brownie

| Ingredients                   | Metric  | US      |
|-------------------------------|---------|---------|
| All-purpose flour             | 95 g    | 3/4 cup |
| Dutch-process cocoa           | 30 g    | 1/4 cup |
| Baking powder                 | 1/2 tsp | 1/2 tsp |
| Salt                          | 1/2 tsp | 1/2 tsp |
| Bittersweet chocolate         | 170 g   | 6 oz    |
| Unsalted butter               | 85 g    | 6 tbsp  |
| Neutral oil (such as avocado) | 60 ml   | 1/4 cup |
| Granulated sugar              | 150 g   | 3/4 cup |
| Brown sugar                   | 100 g   | 1/2 cup |
| Eggs (room temperature)       | 2 large | 2 large |
| Vanilla extract               | 1 tsp   | 1 tsp   |
| Espresso powder (optional)    | 1 tsp   | 1 tsp   |

## Instructions

1. Preheat the oven to 175°C (350°F). Line an 8-inch (20×20 cm) square pan with parchment, leaving enough overhang to lift later.
2. Melt the bittersweet chocolate and butter in a heatproof bowl set over simmering water. Stir until smooth. Remove from heat and whisk in cocoa powder. Cool slightly.
3. In a large bowl, whisk the granulated sugar, brown sugar, eggs, and vanilla until smooth and lightly thickened.
4. Pour the cooled chocolate mixture into the sugar–egg mixture. Whisk until the batter looks glossy and uniform.
5. In another bowl, whisk together the flour, baking powder, salt, and espresso powder, if using. Fold gently into the batter until no dry streaks remain.
6. Spread the batter evenly in the pan. Bake 28–32 minutes, until the top is shiny and set and the center looks just slightly soft. A toothpick should come out with moist crumbs, not wet batter.
7. Cool brownies completely in the pan. Use the parchment to lift them out, then cut into squares with a sharp knife.

## Note & Storage

- Using both butter and oil gives richness with a soft, moist texture.
- Espresso powder is optional and enhances chocolate without adding coffee taste.
- Dutch-process cocoa gives a darker color and smoother flavor; natural cocoa also works.
- Store in an airtight container at room temperature for up to 3 days.
- Freeze wrapped squares for up to 2 months; thaw at room temperature or warm briefly.