

Fudge Brownies

Prep Time 10 mins

Cook Time 25 mins

Total Time 35 mins

Servings: 16 slices

Ingredients

- 1 cup unsalted butter, melted and cooled
- 2 tablespoons vegetable oil
- 1 1/4 cups white sugar
- 1 cup packed light brown sugar
- 4 large eggs, at room temperature
- 1 tablespoon pure vanilla extract
- 3/4 teaspoon salt
- 1 cup all purpose flour
- 1 cup unsweetened cocoa powder
- 1 cup chocolate chips

Instructions

0. Preheat oven to 175°C | 350°F.
1. Lightly grease an 8x12-inch baking pan* with cooking oil spray. Line with parchment paper (or baking paper); set aside.
2. In a medium-sized bowl, combine melted butter, oil, white sugar and brown sugar together. Whisk well to combine. Add the eggs and vanilla to the bowl and beat until lighter in color (another minute).
3. In a separate bowl, sift the flour, cocoa powder and salt together.
4. Gently fold the dry ingredients into the wet ingredients until JUST combined (do NOT over beat as doing so well affect the texture of your brownies).
5. Fold in 3/4 cup of the chocolate chips.
6. Pour batter into prepared pan, smoothing the top out evenly, and top with remaining chocolate pieces.
7. **Bake for 25-30 minutes for just under-done brownies** (fudgier texture) or until the center of the brownies no longer jiggles and is JUST set to the touch.
OR 35-40 minutes if you like your brownies well set and firm.
NOTE: Brownies will continue baking and set in the hot pan out of the oven. If testing with a toothpick, the toothpick should come out dirty for fudge-textured brownies.
8. After 15-20 minutes, carefully remove them out of the pan and allow to cool to room temperature before slicing into 16 brownies. They set while they cool.