

Classic Brownie

Meal time: Snack

Meal course: Dessert

Meal type: Lactose-Free

Difficulty: Easy

Servings: 16

Total time: 1 hour (prep 25 min, bake 35 min)

Ingredients

4 large eggs, room temperature
 142g all-purpose flour
 2 tbsps vegetable oil (coconut or canola)
 227g white sugar
 177g brown sugar
 225g butter (melted and cooled)

115g unsweetened cocoa powder
 4 tsps vanilla extract
 255g chocolate chips or chopped chocolate
 1 tsp salt

Nutrition Facts

	Amount per serving
Calories	249
Total Fat	7.8g
Saturated Fat	4g
Cholesterol	50mg
Sodium	181g
Total	41.5g
Carbohydrate	
Dietary fiber	0.8g
Total Sugars	33.4g
Protein	3.7g
Vitamin D	4mcg
Calcium	47mg
Iron	1mg
Potassium	102mg

Method

1. Prepare a baking dish/pan measuring more or less 28x18cm with a parchment sheet. Set aside.
2. Set the oven to 175°C, and let it preheat.
3. Combine the oil, butter, and both white and brown sugars in a bowl.
4. Add eggs, salt, and vanilla; mix for approximately a minute, or until the mixture is well-combined and pale in color.
5. Sift the flour and cocoa powder over the same bowl. Slightly mix the ingredients after gently combining the wet and dry ingredients (don't over-mix). Add half the chocolate chunks.
6. Spoon the batter into the pan and smooth the top.
7. Bake the brownies for 35 to 40 minutes, or until the middle appears slightly underbaked and the sides appear dry. Insert a toothpick to check the center to see if it is done through. If a toothpick inserted into the brownies comes out with moist crumbs attached, baking is complete.
8. Remove from the oven and set aside to cool on a rack at room temperature.