



Absolutely Best Brownies

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

12

Description

These cakelike brownies are the most delicious fudgy treats that I have ever eaten. They are so moist and super quick and easy to make. For best results use Dutchprocessed cocoa. For less cakelike brownies use allpurpose flour instead of selfrising.

Ingredients

- 1 cup white sugar - ½ cup butter
- melted - 2 large eggs - ½ cup self-rising flour - ¼ cup unsweetened cocoa powder - ¼ teaspoon salt - 1 teaspoon vanilla extract - ½ cup chopped walnuts (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour an 8x8- or 9x9-inch baking pan. Beat together sugar and butter in a medium bowl. Add eggs and mix well. Combine flour
2. cocoa
3. and salt; stir into sugar mixture. Mix in vanilla
4. then stir in walnuts. Spread evenly into the prepared pan. Bake in the preheated oven until edges are firm
5. 25 to 30 minutes. Cool before cutting into squares.