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Fudge Brownie ♦

A delicious and rich chocolate brownie that is perfect for any occasion. It has a fudgy texture and intense chocolate flavor.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 25 mins

Total Time: 40 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

| | |
|----------|-------------------|
| 200 g | Butter |
| 200 g | Sugar |
| 4 pieces | Eggs |
| 2 tsp | vanilla extract |
| 100 g | All-Purpose Flour |
| 40 g | Cocoa Powder |

0.5 tsp salt

100 g walnuts

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C). Grease a baking dish.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Microwaving

In a microwave-safe bowl, melt the butter. Add sugar and mix well.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Stirring

Add eggs one at a time, mixing well after each addition. Stir in vanilla extract.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

In a separate bowl, combine flour, cocoa powder, and salt. Gradually add the dry ingredients to the wet mixture, mixing until just combined. Fold in walnuts.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Baking

Pour the batter into the prepared baking dish and spread it evenly. Bake for 25 minutes or until a toothpick inserted into the center comes out with a few moist crumbs.

Prep Time: 0 mins

Cook Time: 25 mins

Step 6

Cooling

Remove from the oven and let it cool completely. Cut into squares and serve.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 200 kcal

Fat: 15 g

Protein: 4 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------|--------------------------|
| Protein | 4 g | 23.53% | 23.53% |

Carbohydrates

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------|-------|------------------------|--------------------------|
| Carbohydrates | 20 g | 36.36% | 40% |
| Fibers | 2 g | 5.26% | 8% |
| Sugars | 15 g | N/A | N/A |
| Lactose | 0 g | N/A | N/A |

Fats

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------------|-------|------------------------|--------------------------|
| Monounsaturated Fat | 5 g | N/A | N/A |
| Saturated Fat | 8 g | 36.36% | 47.06% |
| Fat | 15 g | 53.57% | 60% |
| Cholesterol | 70 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|-------|------------------------|--------------------------|
| Vitamin A | 10 iu | 1.11% | 1.43% |
| Vitamin C | 0 mg | 0% | 0% |
| Vitamin B6 | 0 mg | 0% | 0% |
| Vitamin B12 | 2 mcg | 83.33% | 83.33% |
| Vitamin E | 4 mg | 26.67% | 26.67% |
| Vitamin D | 0 mcg | 0% | 0% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|--------|------------------------|--------------------------|
| Sodium | 100 mg | 4.35% | 4.35% |
| Calcium | 2 mg | 0.2% | 0.2% |

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|--------|------------------------|--------------------------|
| Iron | 6 mg | 75% | 33.33% |
| Potassium | 100 mg | 2.94% | 3.85% |
| Zinc | 2 mg | 18.18% | 25% |
| Selenium | 8 mcg | 14.55% | 14.55% |

Recipe Attributes

Events

Christmas

Birthday

Valentine's Day

New Year

Back to School

Picnic

Cuisines

Italian

American

Nutritional Content

Low Calorie

Course

Appetizers

Desserts

Breads

Snacks

Sauces & Dressings

Cultural

Chinese New Year

Halloween

Cost

Under \$10

Demographics

Kids Friendly

Teen Friendly

Allergy Friendly

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Easy

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