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## Brownie Pieces ♦♦

A delicious and indulgent dessert made with rich chocolate and fudgy brownie pieces.  
Perfect for chocolate lovers!

**Recipe Type:** Standard

**Prep Time:** 20 mins

**Cook Time:** 25 mins

**Total Time:** 45 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
150 g	All-Purpose Flour
50 g	Cocoa Powder

0.5 tsp Salt

150 g chocolate chips

## Directions

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### Step 1

#### Preheating

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

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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### Step 2

#### Microwaving

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

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 3

#### Mixing

Add the eggs and vanilla extract to the butter-sugar mixture. Mix until well combined.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 4

Mixing

In a separate bowl, whisk together the all-purpose flour, cocoa powder, and salt.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 5

Mixing

Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 6

Mixing

Fold in the chocolate chips.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 7

## Preparation

Pour the batter into the greased baking dish and spread it evenly.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

## Step 8

### Baking

Bake in the preheated oven 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 9

### Cooling

Allow the brownie to cool completely before cutting it into small pieces.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 200 kcal

**Fat:** 15 g

**Protein:** 3 g

**Carbohydrates:** 20 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	3 g	17.65%	17.65%

### 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)
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Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	10 g	45.45%	58.82%
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%
Iron	8 mg	100%	44.44%
Potassium	100 mg	2.94%	3.85%
Zinc	2 mg	18.18%	25%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Selenium	2 mcg	3.64%	3.64%

## Recipe Attributes

### Events

Christmas

### Course

Desserts

Soups

Snacks

Sauces & Dressings

### Cultural

Chinese New Year

Christmas

### Cost

Under \$10

### Demographics

Kids Friendly

Teen Friendly

Allergy Friendly

Heart Healthy

### Diet

The Whole30 Diet

Vegetarian Diet

Pescatarian Diet

Ovo-Vegetarian Diet

Lacto-Vegetarian Diet

Fruitarian Diet

The F-Plan Diet

The Negative Calorie Diet

### Meal Type

Snack

Supper

### Difficulty Level

Easy

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