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Brownie Grande Bar ♦♦

The Brownie Grande Bar is a rich and decadent dessert that is perfect for any chocolate lover. It is made with a fudgy brownie base and topped with a layer of creamy chocolate ganache. This dessert is best enjoyed with a glass of cold milk or a scoop of vanilla ice cream.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 30 mins

Total Time: 50 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
200 g	semi-sweet chocolate
200 ml	heavy cream

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C). Grease and line a 9x9-inch baking pan with parchment paper.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Microwaving

In a microwave-safe bowl, melt the butter. Add the sugar, eggs, and vanilla extract. Mix well.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

In a separate bowl, whisk together the flour, cocoa powder, and salt. Gradually add the dry ingredients to the wet ingredients and mix until just combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Baking

Pour the batter into the prepared baking pan and spread it evenly. Bake for 25-30 minutes or until a toothpick inserted into the center comes out with a few moist crumbs.

Prep Time: 0 mins

Cook Time: 30 mins

Step 5

Microwaving

While the brownie is baking, prepare the chocolate ganache. In a heatproof bowl, combine the semi-sweet chocolate and heavy cream. Microwave in 30-second intervals, stirring after each interval, until the chocolate is fully melted and the mixture is smooth.

Prep Time: 5 mins

Cook Time: 5 mins

Step 6

Cooling

Once the brownie is done baking, remove it from the oven and let it cool for 10 minutes. Pour the chocolate ganache over the brownie and spread it evenly. Allow the ganache to set before cutting into bars.

Prep Time: 10 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 300 kcal

Fat: 20 g

Protein: 4 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

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

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	2 g	5.26%	8%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	12 g	54.55%	70.59%
Fat	20 g	71.43%	80%
Cholesterol	80 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%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin B6	0 mg	0%	0%
Vitamin B12	2 mcg	83.33%	83.33%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	150 mg	6.52%	6.52%
Calcium	4 mg	0.4%	0.4%
Iron	6 mg	75%	33.33%
Potassium	100 mg	2.94%	3.85%
Zinc	4 mg	36.36%	50%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween
 Valentine's Day Mother's Day Father's Day New Year Anniversary
 Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic
 Game Day

Cuisines

Italian

Chinese

Meal Type

Snack

Supper

Difficulty Level

Medium

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