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## Brownie Blast ••

The Brownie Blast is a decadent dessert that is loved by chocolate lovers. It is a rich and fudgy brownie topped with a variety of toppings like chocolate chips, nuts, and caramel sauce. It is best enjoyed warm with a scoop of vanilla ice cream.

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 30 mins

**Total Time:** 45 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 10

**Serving Size:** 50 g

### Ingredients

<b>200 g</b>	All-Purpose Flour
<b>50 g</b>	Cocoa Powder
<b>300 g</b>	Granulated Sugar
<b>200 g</b>	Unsalted Butter
<b>4 pieces</b>	Eggs

<b>2 tsp</b>	Vanilla Extract
<b>0.5 tsp</b>	Salt
<b>100 g</b>	chocolate chips
<b>100 g</b>	chopped nuts
<b>100 g</b>	caramel sauce

## Directions

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### Step 1

#### Preheating

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

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

#### Mixing

In a mixing bowl, combine the flour, cocoa powder, and salt.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 3

#### Mixing

In a separate bowl, cream together the butter and sugar. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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## Step 4

Mixing

Gradually add the dry ingredients to the wet ingredients and mix until just combined. Fold in the chocolate chips and chopped nuts.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 5

Baking

Pour the batter into the greased baking dish and smooth the top. 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

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## Step 6

Remove from the oven and let it cool for a few minutes. Drizzle caramel sauce over the top and sprinkle with additional chocolate chips and nuts, if desired.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Step 7

Serving

Serve warm with a scoop of vanilla ice cream.

**Prep Time:** 0 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)
Protein	4 g	23.53%	23.53%

## 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	5 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
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%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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	150 mg	6.52%	6.52%
Calcium	2 mg	0.2%	0.2%
Iron	15 mg	187.5%	83.33%
Potassium	100 mg	2.94%	3.85%
Zinc	2 mg	18.18%	25%
Selenium	6 mcg	10.91%	10.91%

## Recipe Attributes

### Events

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

## Cuisines

Italian

Chinese

Mexican

## Course

Desserts

## Meal Type

Snack

Supper

## Difficulty Level

Easy

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