



RECIPE NO. 001

CAKES BY ZOE

Chocolate Fudge *Brownies*

Bakery-style brownies with a perfectly fudgy centre



MAKES
16 PIECES



PREP TIME
15 MINUTES



BAKE TIME
30 MINUTES

The Cakes by Zoe Recipe Collection

Chocolate Fudge *Brownies*

Thick, fudgy brownies with a shiny, crackly top and pockets of melted chocolate. Rich, indulgent and the recipe I make again and again.

BAKERY WORTHY



MAKES
16 PIECES



PREP TIME
15 MINUTES



BAKE TIME
30 MINUTES



INGREDIENTS

- 4 large eggs
- 106g cocoa powder
- 1 tsp fine salt
- 1 tsp baking powder
- 1 tsp vanilla extract
- 227g unsalted butter
- 447g caster sugar
- 180g plain flour
- 200g chocolate chips

EQUIPMENT

- Mixing bowls
- Saucepan
- Baking paper
- Square baking tin
- cooling rack
- Whisk
- Spoons

Zoe's Tips

Heating the butter and sugar helps create that shiny, crackly brownie top while giving the brownies a fudgy texture.

For extra fudgy brownies, remove from the oven when a skewer still has a few moist crumbs attached. The brownies will continue to set as they cool.

METHOD

- 1 Preheat the oven to 170°C. Line a square baking tin with baking paper.
- 2 In a large mixing bowl, whisk together the eggs, cocoa powder, salt, baking powder, and vanilla until smooth and well combined.
- 3 Place the butter and sugar into a saucepan over a low heat. Stir until the butter has melted and the mixture reaches 120°F. The sugar does not need to dissolve.
- 4 Pour the warm butter mixture into the cocoa mixture and whisk until smooth and glossy.
- 5 Add the flour and mix until no dry streaks remain.
- 6 Allow the mixture to cool slightly if needed, then fold in the chocolate chips. If the batter is too hot, the chocolate chips will melt into the mixture.
- 7 Spread the batter evenly into the prepared tin. Bake for 25–30 minutes, or until the top is set and a skewer inserted into the centre comes out with a few moist crumbs attached.
- 8 Allow the brownies to cool completely in the tin before slicing into squares.



STORAGE

Store the brownies in an airtight container at room temperature for up to 4 days.

Warm a brownie in the microwave for 10–15 seconds to make the chocolate soft and gooey again.

To freeze, wrap in cling film and freeze for up to 3 months. Defrost at room temperature or warm gently in the microwave.

BAKING TIPS

Why is my brownie centre still raw?

The centre should be soft, but if it's completely liquid, bake for another 3–5 minutes and check again.

How do I get clean bakery-style slices?

Allow the brownies to cool completely before cutting. For perfectly neat slices, chill them in the fridge for 30–60 minutes, then use a large sharp knife. Wipe the blade clean between every cut for professional-looking edges.

Which chocolate should I use?

Using good-quality dark chocolate will make a noticeable difference to both flavour and texture. Choose a chocolate you enjoy eating on its own, as it's one of the stars of the recipe.

DID YOU MAKE THIS RECIPE?

I'd love to see your brownies!
tag me on instagram @Cakes_by_zoe_
or use the hashtag #CakesbyZoe

Thankyou!



Happy Baking! ♥

Thank you for supporting Cakes by Zoe. I hope you enjoy making this recipe as much as I enjoyed creating it. Don't forget to tag me—I absolutely love seeing your creations!

Love,
Zoe x

