

# Microwave Brownies Recipe

Now you are ready to become a brownie expert! Just follow these simple instructions. **This recipe can yield 12 small brownies, or 9 large brownies.**



**Brownie Ingredients**

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**This recipe calls for:**

- 6 Tablespoons Unsweetened Cocoa or 125 gr dark chocolate
- 1/4 Cup Butter (125 gr)
- 1 Cup Sugar (125gr)
- 1/3 Cup Flour (80gr)
- 3 Eggs
- 1 Cup walnuts (100gr)
- 1 teaspoon baking powder
- 100 ml milk
- Vegetable Fat



**Brownie Equipment**

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**For this recipe you will need:**

- 8x8 Baking Pan
- Measuring Cups
- Measuring Spoons
- Spatula
- Mixing Spoon



**Mixing Brownie Chocolate**

## First Step: Melting and Mixing

Place butter in a medium microwavable bowl. Microwave, uncovered, at 100% power (700 watts) 20 to 30 seconds until softened (make sure that the butter is completely melted, otherwise it will not mix in with the other ingredients, and you will have to start over). Then stir this into the unsweetened cocoa (or melted dark chocolate)



**Mixing Brownie Batter**

## Second Step: Mixing Brownie Batter

Stir in sugar until blended. Add eggs, flour and baking powder and stir just until moistened.



**Brownie Batter**

### **Third Step: Brownie Batter**

This is how your final batter should look. If you would like to add walnuts to your batter, do it now.



**Brownie Pan**

### **Fourth Step: Flouring The Brownie Pan**

You will need to flour the baking pan. First, cover the glass dish with vegetable fat or butter. Then, put a few tablespoons of flour or cocoa in the dish, and shake it until the sides and bottom are covered. This will keep the brownies from sticking to the dish.



**Pouring Brownie Batter**

### **Fifth Step: Pouring Brownie Batter**

Pour and spread the brownie batter evenly into the dish.



**Brownies**

### **Sixth Step: Cooking and Cooling Brownies**

Microwave, uncovered, at 100% power for 5 1/2 to 7 minutes until a wooden pick inserted in center and in corners comes out clean, rotating dish one-fourth turn every 2 minutes (after 5 1/2 minutes of total cooking, check every 30 seconds).

Now, take them out of the microwave oven and let them cool until slightly warm. You are ready to cut and serve.

Presentation is just as important as taste.



**Stacked**

Stacking your brownies on a plate is a way for you to share them with friends or for storing them. This is also a wonderful way to serve them. Garnishing them with chocolate chips or sprinkling with powdered sugar is a wonderful way to add colour.



**Cool summer treat**

Cool summer treat is brownies with ice-cream, chocolate syrup, whip-cream, strawberries, and mint. This is my favourite way to serve brownies and is perfect with almost any type of ice-cream. It is also a way to make them even more eye catching.



**Forth Of July Brownies**

We suggest this way of serving brownies for a party or special event because it is simple, but at the same time more eye appealing than a normal brownie. The whip-cream or custard adds the perfect touch to a brownie, and glass of milk is always the perfect drink to go with any chocolate dessert.



**Brownies for a tea party**

Brownies are one of the best chocolate desserts to go with tea and will help you settle your chocolate craving. I suggest cutting the brownies in smaller servings to make them more elegant to go with your tea. Tea can complement your brownies just like milk.