

Fudgy Brownies

Ingredients

Ingredient A

- 70gm Cake flour
- 3tsps Cocoa powder

Ingredient B

- 100g Brown sugar
- 160g Egg (3 whole)
- Vanilla essence

Ingredient C

- 70gm Butter
- 200gm of Dark chocolate

Directions

- #1: (Ingredient A) Sieve cake flour and cocoa powder into a mixing bowl.
- #2: (Ingredient B) In separate mixing bowl, mix egg, brown sugar and vanilla essence together until it is well binded.
- #3: (Ingredient C) Melt dark chocolate and butter by using "double boil" technique.
- #4: Mix ingredient B and C.
- #5: Add ingredient A into it.
- #6: Bake at 150C for 30-40 minutes depending on the oven.



Fudgy Brownies

Bahan-bahan

Bahan A

- 70gm Tepung Kek
- 3sk Serbuk Koko

Bahan B

- 160gm Telur (3 biji)
- 100gm Gula Perang
- 1sk Esen Vanila

Bahan C

- 200gm Coklat gelap
- 70gm Mentega

Cara Penyediaan

- #1: (Bahan A) Campurkan tepung kek dan serbuk koko, ayak.
- #2: (Bahan B) Dalam mangkuk yang lain, campurkan telur, gula perang dan esen vanila. Kacau sebati.
- #3: (Bahan C) Dalam mangkuk lain, cairkan coklat gelap dan mentega menggunakan teknik "double boil".
- #4: Campurkan bahan B dan Bahan C.
- #5: Masukkan bahan A dan kacau.
- #6: Bakar pada suhu 150C selama 30-40 minit, bergantung kepada oven.

Saiz sajian/ Serving size: 16

Kalori/ Calorie: 103kcal

Karbohidrat/ Carbohydrate: 10g

Protein/ Protein: 1.7g

Lemak/ Fat: 6.4g

