



Always baked from scratch with a lot of love.

Pantry Cocoa Brownies

Makes 16



I saw this recipe recently in our local newspaper (Milwaukee Journal-Sentinel) and was intrigued by the fact that you needed to “bloom” your chocolate. I have made brownies hundreds of times and never once did I need to bloom anything. It was simple so worth a try. There is very little flour in these brownies so they were very dense and moist. They will keep in a closed tin or wrapped in plastic at room temp for two days.

Ingredients

2/3 cup canola or any flavorless oil
2/3 cup natural unsweetened cocoa powder
1/2 cup flour, plus more for dusting
1/4 tsp. baking powder
1/2 tsp. fine salt
3 large eggs
1 1/3 cups powdered sugar
2/3 packed dark brown sugar
1 tsp. vanilla extract

Directions

Arrange rack in the middle of the oven and preheat oven to 325 degrees.

Coat a 9-inch square pan baking pan with vegetable spray and dust with flour tapping out excess.

Place oil in a microwave-safe medium bowl and heat on low power in four to six (5 second) bursts until it is warm but not hot. Add cocoa powder and whisk until completely smooth and combined. Let sit for 4 to 5 minutes so cocoa can bloom.

Meanwhile prepare wet and dry ingredients.



Always baked from scratch with a lot of love.

Place flour, baking powder and salt in a small bowl and whisk to combine.

Place eggs, powdered sugar and brown sugar in a large bowl. (Or place in a bowl of a stand mixer fitted with paddle attachment). Beat on medium speed until fluffy and lighter in color, 2½ - 3 minutes. Beat in vanilla until just combined.

Add half the cocoa mixture to egg mixture and mix at low speed until fully combined. Add remaining cocoa mixture, and mix at medium-high speed until batter is shiny and fully combined, about 1 minute. Transfer to baking pan. Batter will be very thick. Spread evenly in pan.

Bake for 20-25 minutes (up to 30 minutes if you like a firmer brownie with crispy edges). Brownies will pull away from edges of pan, but a cake tester or knife inserted into center will not come out clean. Let cool before cutting into 16 small squares.

To print recipe [Click Here](#)