



The Best Ever Eggless Fudgy Brownie Recipe

Ingredients for 9 Brownies (~85 gms each) -

- Butter | 105 gms
- Dark Chocolate (50%) | 180 gms
- Caster Sugar | 105 gms
- Brown Sugar | 45 gms
- Milkmaid | 110 gms
- Flax egg | 3 (3 tbsp Flaxseed powder + 9 tbsp Water)
- Flour | 120 gms
- Unsweetened Cocoa Powder | 60 gms
- Baking soda | 1 tsp

Preparation Method -

1. **Melt the Chocolate**(105 gms) & **Butter**(105 gms) in a bain-marie or microwave (about 1 min should do it). Allow it to cool. Also, set the oven to

pre-heat at 170°C.

2. **Prepare flax eggs** by adding 3 tablespoons flaxseed powder with 9 tablespoon water. If you eat eggs, you can directly use them.
3. **Add both sugars to the flax eggs and whisk** them thoroughly with a hand whisk for about a minute.
4. Add **Milkmaid**(110 gms) to this mix and whisk again.
5. Add the chocolate & butter mixture to this and whisk for about 45 seconds this time.
6. In a separate bowl sift together the flour, cocoa powder, & baking soda.
7. **Add the dry ingredients to the wet ingredients** in parts and fold with a spatula. **Mix well** until you cannot see any flour or cocoa powder streaks in your batter.
8. Add Chocolate Chips/Chunks(75 gms) to the mix. ****Optional****
9. Pour the batter onto a lined baking tin & **bake it for about 30 min in 170°C** pre-heated oven.