

Best Ever Fudge Brownie Recipe

Ingredients

1 cup flour
1/2 cup unsweetened cocoa
1/2 teaspoon baking powder
1/2 teaspoon cinnamon
1/2 teaspoon salt
1/2 cup unsalted butter, melted
1/2 cup dried plum puree (see note)
1/4 cup sugar
1 large egg, lightly beaten
2 egg whites
1/4 cup brewed espresso or 1/4 cup strong coffee
1 teaspoon vanilla extract

Directions

Preheat the oven to 350. Spray a 9×13-inch pan with nonstick spray.

Combine the flour, cocoa, baking powder, cinnamon, and salt in a medium bowl.

With an electric mixer on medium speed, beat the butter, dried plum puree, sugar, egg, egg whites, coffee, and vanilla in a large bowl until well mixed. Stir in the flour mixture until just moistened.

Scrape the batter into the pan. Bake until a toothpick inserted into the center comes out clean, about 35 minutes. Cool completely in the pan on a rack. Cut into 16 brownies.

Cook's Tip: To make dried plum puree, combine 2/3 cup pitted dried plums and 3 tablespoons water in a food processor; pulse until finely chopped.