

# CHUNKY MONKEY BROWNIES

Chunky Monkey Brownies are so awesome that while you're eating them, you'll drool. Hey, no kidding. I know you're probably tired of me raving about a particular dessert's richness and decadence.

Look no further than Chunky Monkey Brownies with Baking Melts if you are looking for a rich, gooey, and, yes, decadent brownie recipe. From Y-U-M. Yes, you can use chocolate chips or chocolate chunks, of course. But you should try baking melts for a richer, deep chocolate flavor. They're great!

You'll be swooning over these decadent dessert brownies, I guarantee.

Well, I cut everybody a piece of these brownies after dinner, and in seconds... YES, seconds... they went off each of their plates!! I was astonished!! The banana combo of chocolate was amazing!! It was not as dense and thick as a regular brownie filled with chocolate, and it was pretty moist/fudge-like!

Both chocolate AND bananas combine these brownies into a favorite sweet treat! Simple to make, what are you waiting for, and a crowd-pleaser?!?!

## INGREDIENTS NEEDED:

- \* 2 Cups.Of All-Purpose Flour.
- \* 1+1/2 Cups.Of packed brown sugar.
- \* 12 oz.Of Semi-Sweet Chocolate Chips.
- \* 1/2 Cup.Of white sugar.
- \* 1/4 Cup.Of \_Nestlé\_ chocolate chips for topping.
- \* Soft unsalted butter, I used 2 sticks.

- \* Half Cup.Of mashed banana, I used a fork
- \* 2 large eggs.
- \* 2 small sp.Of vanilla extract.
- \* A pinch.Of Salt.

FOLLOW THE DIRECTIONS BELOW TO MAKE THESE CHUNKY MONKEY BROWNIES:

- \* Step 1: Using an electric mixer, blend the butter, with eggs, add the sugar, salt, and vanilla extract, and mix well until incorporated.
- \* Step 2: I added the flour, mashed bananas, and chocolate chips to the wet mixture. And stir using a wooden spoon, and mix well.
- \* Step 3: Prepare a 9.13-inch glass baking plate, you can grease and flour it but if you have a cooking spray for spraying, it's better.
- \* Step 4: Sprinkle with brownie mixture in a prepared plate and smooth the top with a knife
- \* Step 5: After that, sprinkle the chocolate chips on the smooth top.
- \* Step 6: And for 35 to 40 min, bake the brownies at 350 degrees F until lightly browned and a toothpick inserted in the middle comes out clean.
- \* Step 7: Let it cool fully before cutting into bars.

ENJOY IT!