

Recipe Name: Strawberry Brownie Bars Recipe

Diet Type:

Course: Dessert

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 200 grams Dark chocolate	4
• 250 grams Butter (unsalted)	
• 80 grams Cocoa Powder	
• 360 grams Caster Sugar	
• 60 grams Whole Wheat Flour	
• 1 teaspoon Baking powder	
• 1 teaspoon Vanilla Extract	
• 4 Whole Eggs	
• 1 cup Strawberries - chopped	

Preparation

- To begin with Strawberry Brownie Bars, grease and line a baking pan of 9"X10" size.
- Preheat the oven to 170 C.
- Add chocolate and butter in a saucepan.
- Place the saucepan on a utensil with boiling water.
- Stir it till the chocolate and butter melts together and comes together as a silky mixture.
- Set it aside.
- Whisk Eggs in a small bowl and set aside.
- Then, whisk together flour, sugar powder, baking powder in a large bowl.
- Add the melted chocolate-butter mixture to this.
- Mix it till the mixture is smooth.
- Once the mixture is smooth, add the beaten egg and mix till everything comes together.
- Pour the mixture into the prepared tin and top it with chopped strawberries.
- Bake for 45 minutes or till the skewer comes out clean when inserted in the center.
- Let it cool in the tin for 10 mins and then cut it into bars.



Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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