



 [Share This Recipe](#)

Super Chocolate Chunk Fudge Brownies

By The Canadian Living Test Kitchen

141 people added this to their [Recipe Box](#)

Sure to please every chocoholic, these brownies are so chocolaty that there is no need for icing.

Servings: 24 squares

Ingredients:

- 3/4 cup (175 mL) [granulated sugar](#)
- 1/3 cup (75 mL) [butter](#)
- 8 oz (250 g) [bittersweet chocolate](#), chopped
- 2 [eggs](#)
- 1 tsp (5 mL) [vanilla](#)
- 3/4 cup (175 mL) [all-purpose flour](#)
- 1/4 tsp (1 mL) each [baking soda](#) and [salt](#)
- 4 oz (125 g) [white chocolate](#), chopped

Preparation:

In saucepan over medium-high heat, bring sugar, butter and 2 tbsp (25 mL) water to boil, stirring occasionally. Remove from heat; stir in half of the bittersweet chocolate until melted. Let cool for 10 minutes. Whisk in eggs, 1 at a time; whisk in vanilla.

In separate bowl, whisk together flour, baking soda and salt ; stir into chocolate mixture. Stir in remaining bittersweet chocolate and white chocolate. Pour into parchment paper-lined 9-inch (2.5 L) square metal cake pan.

Bake in centre of 325°F (160°C) oven for 30 minutes or until tester inserted in centre comes out with a few crumbs clinging. Let cool in pan on rack. *(Make-ahead: Wrap with plastic wrap and store for up to 3 days or freeze in airtight container for up to 2 weeks.)* Cut into squares.

Tags:

[Cookies-Bars-Squares](#); [Sugar/Sweets](#); [Cheese/Other Dairy](#); [Chocolate](#); [Eggs](#); [Grains](#); [Bake](#); [Make-Ahead](#);

Source

Canadian Living Magazine: March 2008



Super Chocolate Chunk Fudge Brownies
Photography by Yvonne Duivenvoorden

Nutritional Info

Per square: about -

cal	146
pro	2 g
total fat	8 g
sat. fat	5 g
carb	17 g
fibre	1 g
chol	23 mg
sodium	44 mg
% RDI:	-
calcium	2%
iron	5%
vit A	3%
folate	5%

Suggested Recipes

- [Seafood Salmon](#)



For more great recipes when you're on the go, get Canadian Living



Mobile!

Access *Canadian Living's* Tested Till Perfect recipes anytime, anywhere -- and best of all, it's FREE! Get it now: visit m.canadianliving.com on your BlackBerry® or iPhone™.

[Roulade](#)

- [Rice Krispies*](#)
- [Holiday Lights](#)
- [Garlic Pâté on Toasts](#)
- [Baked Farfalle with Prosciutto and Mushrooms](#)
- [Mom's Nanaimo Bars](#)

