

20 Hacks to Build a Better Brownie from the Experts

1. Use quality ingredients
2. Make your own chocolate syrup – using chocolate pistoles or wafers and small chunks of butter
3. Use your mixer's paddle attachment rather than a whisk to mix the batter
4. Use a butter knife to swirl the caramel into the brownie batter
5. Use homemade whipped cream
6. Heat the chocolate and butter to 150 degrees F, then immediately add the sugar and when cooled, add the eggs for a glossier, crunchier top.
7. Refrigerate the batter for several hours before baking; then put the cold batter in a preheated oven. Makes a chewier and richer tasting with glossier crust and improve flavor and texture.
8. Spray your knife with nonstick baking spray before cutting brownies.
9. Brownies made with unsweetened cocoa have the softest interior and chewiest candy like top crust.
10. Place baked brownies in a shallow pan of ice water or in the refrigerator (Shocking the brownies produces a crisp crust and dense fudgier texture.
11. Under baking is better than over baking.
12. Do a toothpick test: Insert in the middle, it should come out with a few crumbs attached to it.
13. Bake brownies in a Bundt pan for more crust and soft and messy inside.
14. Substitute some or all brown sugar for white sugar for light caramel flavor.
15. Try using vanilla and a little almond extract
16. Add a little espresso powder to improve the flavor of chocolate
17. Easier slicing, chill them in the refrigerator
18. Spike brownies with spirits
19. Mix in add-ins like candies, spices, bacon bits, marshmallows,
20. Swirl brownies with condiments like cream cheese, fruit, peanut butter, jam

For More Information See:

Journal and Courier, November 3, 2003.

<https://www.bonappetit.com/test-kitchen/cooking-tips/article/10-ways-to-make-better-brownies>

<https://www.tasteofhome.com/collection/how-to-make-brownies-better-test-kitchen-secrets/>