

Types of Brownies

Brownies can be found to be cakey, chewy, or fudgy.

Cakey brownie has a moist crumb and slightly fluffy interior, less butter than the other recipes and may include milk or even a little corn syrup. Some recipes use a creaming preparation technique and add baking powder. Many box mix recipes produce cakey brownies.

Chewy brownies add more flour and cocoa, which improves its chewiness. It's important not to overbake these brownies. Fudgy brownies add lots of chocolate, both bittersweet and unsweetened, which give them a sophisticated chocolate flavor. The brownie fudgy is moist with an intensely chocolatey interior. It's like a rich truffle and a piece of fudge.

Blondies use butterscotch and dark brown sugar in place of chocolate, which adds a flavorful chew. White, dark, or Butterscotch chips can be added, if desired.