

Zucchini Bread Recipes

Slutty Brownies Recipe – Mouthwatering Chocolate Treat

15 min Prep time	**25 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Brownie Base

- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup semi-sweet chocolate chips
- [ ] 3/4 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 3/4 cup all-purpose flour
- [ ] 1/4 cup unsweetened cocoa powder
- [ ] 1/2 tsp baking powder
- [ ] Pinch of salt

Creamy Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest
- [ ] 2 tbsp heavy cream

Instructions

1. Preheat the oven to 350°F (175°C) and line an 8-by-8-inch pan with parchment paper.



2. In a microwave-safe bowl, melt butter and chocolate chips together, stirring until smooth; set aside to cool slightly.



3. Whisk in brown sugar, then add eggs one at a time, followed by vanilla; mix gently.



4. Sift together flour, cocoa powder, baking powder, and salt; fold into the chocolate mixture until just combined.



5. In a separate bowl, beat cream cheese, sugar, vanilla, and lemon zest until creamy; drizzle in heavy cream and blend lightly.



6. Spread half of the brownie batter into the prepared pan, dollop the cream cheese mixture on top, then swirl with a knife; cover with remaining batter.



7. Bake for 22-25 minutes, until the edges are set and a toothpick inserted in the center comes out with a few moist crumbs.



8. Allow the brownies to cool in the pan for 10 minutes, then lift using the parchment and transfer to a wire rack to finish cooling.



Nutrition per serving

380 kcal	5 g	42 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra mocha kick, add a teaspoon of instant coffee granules to the batter.
- If you prefer a firmer center, chill the brownies for 30 minutes before slicing.
- A dash of sea salt on top just before serving enhances the chocolate depth, reminiscent of the football brownies experience.