

Heavenly Double Chocolate Brownies

Recipe By Rivky Kleiman



Cooking and Prep:  50
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Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

This is probably the only brownie I know that can truly be considered a dessert. It's so rich and delicious, you can't really classify it as a cake. Pair it with fresh berries and top with ice cream and chocolate fudge sauce ... mmmm. The possibilities are endless, yet so extraordinarily delicious.

For another variation, try this [simple brownie recipe](#) by Estee Kafra.

Ingredients (15)

Brownie Ingredients

- 7 ounces (200 grams) better-quality parve chocolate (2 bars of Noblesse, Torino, or Rosemarie)
- 1/2 cup (1 stick) margarine (use soy-free, if needed)
- 3 tablespoons [Gefen Cocoa Powder](#)
- 3 large eggs
- 1 and 1/4 cups sugar

- 2 teaspoons **Gefen Vanilla Extract**
- 1/2 teaspoon salt
- 1 cup flour
- 1 cup chocolate, nougat, or caramel chips (*optional*)

Hot Fudge Sauce (optional)

- 12 ounces (340 grams) **Glicks Chocolate Chips**
 - 1 cup (2 sticks) margarine (use soy-free, if needed)
 - 1 teaspoon water
 - 1 teaspoon **Gefen Cocoa Powder**
 - 1 teaspoon sugar
 - 2 tablespoons **Gefen Corn Syrup**
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Start Cooking

Prepare Brownies

1. Preheat oven to 350°F (180°C). Grease and flour an eight-inch (20-centimeter) square pan or 12 two-ounce (56-gram) ramekins.
2. Melt chocolate, margarine, and cocoa powder in a double boiler, or microwave for 20-second intervals, stirring in between. Set aside.
3. In a medium-sized bowl, whisk eggs, sugar, vanilla, and salt until slightly thickened. Slowly add warm melted chocolate mixture, followed by flour. Continue to whisk until well mixed.
4. Transfer batter to the square pan or divide evenly among the ramekins. Sprinkle chocolate chips on top, if desired.
5. Bake until slightly puffed and toothpick comes out with sticky crumbs (35–40 minutes for the square pan or 22–25 minutes for the ramekins). Cool.
6. Garnish with whipped cream. If you want to go all out, drizzle with hot fudge sauce.

Prepare Hot Fudge Sauce

Yields 1 8-inch square pan or 12 mini ramekins

1. Combine all ingredients in a medium saucepan and bring to a boil. Pour over the brownies. Sauce will harden after being poured.

Tip:

To keep the hot fudge sauce pourable on Shabbos, leave it in a cup or bowl near your slow cooker.

Credits

Photography: Daniel Lailah

Food Styling: Amit Farber