

THE BEST GOOEY CRINKLE-TOP BROWNIES

These homemade crinkle-top brownies are rich, fudgy, and irresistibly gooey! With a shiny, crackly top and deep chocolate flavor, this is the ultimate brownie recipe you will love.

INGREDIENTS:

- 1 cup (225g) unsalted butter
- 9 oz (225g) dark chocolate chips or chopped
- 1 ½ cups (300g) granulated sugar
- ½ cup (100g) brown sugar
- 3 large eggs + 1 egg yolk
- 1 tsp vanilla extract
- ¾ cup (95g) spelt flour (or all-purpose)
- ¼ cup (25g) cocoa powder
- ½ tsp salt
- ½ tsp espresso powder (optional)

INSTRUCTIONS:

1. Preheat oven to 350°F (175°C). Line an 8x8-inch pan with parchment paper.
2. Melt butter & chocolate together, then let cool slightly.
3. Whisk eggs + sugars vigorously for 2-3 minutes (this creates the crinkle top!).
4. Slowly add the melted chocolate mixture while whisking.
5. Fold in the dry ingredients (flour, cocoa, salt, espresso powder).
6. Bake for 28-32 minutes until the edges are set but the center is gooey.
7. Cool before slicing. *Enjoy!*