

# EGGLESS BROWN BUTTER BROWNIES

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These **eggless brown butter brownies** are everything you want in a brownie: chocolatey, fudgy and chewy with a rich, nutty flavour from the brown butter. They have that perfect crackly top, a gooey centre and just the right amount of chew making them so so good!

**Serving: 9 pieces**

**Prep Time: 10 minutes**

**Cook Time: airfryer: 25-30 min  
airfryer: 15-20 min**

## Ingredients:

- 1/3 cup butter
- 1/4 cup dark chocolate (I used compound dark chocolate)
- 1/4 cup brown sugar, powdered
- 1/4 cup + 2 tbsp white sugar, powdered
- 1/4 cup unsweetened cocoa powder
- 1/4 cup condensed milk
- 2 tbsp milk
- 1/2 tsp vanilla essence
- 1/3 cup + 2 tbsp all purpose flour
- 1/2 tbsp cornstarch
- 1/4 tsp instant coffee
- 1/16 tsp baking soda
- 1/4 cup chopped walnuts, optional
- dark chocolate chips, for topping
- flaky sea salt, for topping

## Directions:

- Brown the butter: In a pan over low heat, melt the butter and stir frequently for 3-4 minutes until it turns golden brown and starts smelling caramely and nutty. Turn off the heat immediately to prevent burning.
- Melt the chocolate: Add the dark chocolate to the hot butter and whisk until fully melted and smooth.
- Mix with sugars and cocoa powder: In a bowl, combine powdered brown sugar, powdered white sugar and cocoa powder. Pour in the chocolate-butter mixture into it while it is still warm. Beat with an electric handmixer for a few minutes till the sugar dissolves and the mixture is smooth.
- Add condensed milk, milk and vanilla extract. Whisk for 1-2 minutes to incorporate air into the batter. It should look glossy and slightly thick.
- Add dry ingredients: Sift in all purpose flour, cornstarch, instant coffee and baking soda. Fold gently using a spatula until just combined. Do not overmix. Optional but recommended: fold in chopped walnuts.
- Transfer the batter to a greased, parchment lined baking tin and smooth the top. Top with dark chocolate chips.
- Bake in a preheated oven at 180°C for 25-30 minutes or Airfry: 170°C for the first 10 minutes, then reduce the temperature to 165°C and airfry for another 5-10 minutes or until a toothpick inserted in the centre comes out with a few moist crumbs.
- Cool & finish: Let the brownies cool completely before slicing. Sprinkle with flaky salt and enjoy!

## Notes:

- Pour the butter-chocolate mixture into the sugars and cocoa powder while it's still hot. This helps dissolve the sugars properly: creating a smooth, glossy batter that gives the brownies a beautiful crisp crinkle top. The heat also blooms the cocoa powder, intensifying the chocolate flavour.
- Cooling the brownies completely is important because they continue to set as they cool. Cutting them too soon might make them fall apart.
- Use a metal baking tin for best results. Steel, carbon steel or aluminium baking tins conduct heat more evenly, ensuring that the brownies bake properly without the centre sinking in. I've baked brownies in different materials like ceramic and glass and metal has consistently given me the best results. Ceramic and glass take longer to heat up and can cause uneven baking, often leading to brownies that are overcooked on the edges while still underbaked and sunken in the centre.
- Do not overmix the batter. Overmixing can make the brownies more cakey or dense instead of fudgy. Fold the dry ingredients in gently until just combined.
- Make sure that the condensed milk and milk are be at room temperature and not cold so they mix smoothly into the batter.