Sourdough Brownies

Prep: 20 minutes • Cook: 35 minutes

Deeply fudgy, chocolate-rich brownies with a classic crackly top and a subtle sourdough tang for balance and depth.

Ingredients

• 8 tablespoons (1 stick) unsalted butter

• 1 cup semi-sweet chocolate chips

• 1 tablespoon vanilla extract

• 3/4 cup flour

• 1 1/4 cups granulated sugar

• 1/2 cup cocoa powder

• 1/2 teaspoon salt

• 2 eggs

• 1/2 cup sourdough discard

Instructions

1. Preheat the oven to 350°F and line a 9x9-inch pan with parchment paper.

2. In a medium saucepan over low to medium heat, melt the butter.

3. Remove from heat and add chocolate chips and vanilla; stir until fully melted and smooth.

4. In a separate bowl, combine flour, sugar, cocoa powder, and salt; stir to mix.

5. Pour the melted chocolate-butter mixture into the dry ingredients and stir to combine.

6. Add the eggs and sourdough discard.

7. Stir well until the batter is smooth with no clumps.

8. Pour the batter into the prepared pan.

9. Bake for about 40 minutes, or until a toothpick comes out clean and the middle is set.

10. Allow to cool completely before slicing and serving to set the texture and develop flavor.

Tags: Sourdough, Brownies, Dessert, Chocolate, Baking, Fudgy