

Air Fryer Brownies

Ingredients:

- 1/2 cup (113 grams) unsalted butter
- 1 oz (29 grams) unsweetened chocolate
- 1/3 cup (45 grams) all-purpose flour
- 2/3 cup (65 grams) unsweetened dark cocoa powder
- 1/2 cup (100 grams) brown sugar
- 1/2 cup (100 grams) white sugar
- 1/4 teaspoon (1.5 grams) salt
- 1/4 teaspoon (1.2 grams) baking powder
- 2 eggs, at room temperature
- 1 teaspoon (5 ml) vanilla extract

Equipment:

- 6-inch (15 cm) or 7-inch (18 cm) cake pan OR 12 2-inch (5 cm) silicone mini muffin cups

Instructions:

1. Melt Butter and Chocolate:

- Place the butter and unsweetened chocolate in a microwave-safe bowl.
- Microwave in 30-second intervals, stirring between each interval, until melted (about 1 minute total).
- Alternatively, melt them in a double boiler.
- Set aside to cool.

2. Mix Dry Ingredients:

- In a separate bowl, whisk together the flour, cocoa powder, brown sugar, white sugar, salt, and baking powder.
- Ensure there are no clumps, especially in the brown sugar.

3. Combine Wet Ingredients:

- Once the melted butter and chocolate mixture has cooled, add the eggs and vanilla extract.
- Beat well until fully combined.

4. Combine Wet and Dry Ingredients:

- Pour the wet mixture into the bowl with the dry ingredients.

- Stir until just combined; avoid over-mixing to ensure a tender brownie texture.

5. Preheat Air Fryer:

- Preheat your air fryer to 310°F (158°C).

6. Bake the Brownies:

- Pour the batter into the prepared cake pan or distribute it evenly among the silicone muffin cups.
- Place the molds or pan into the air fryer basket, ensuring they are not overcrowded. You may need to work in batches.
- Cook at 310°F (158°C) for 10 to 12 minutes. Check the brownies at the 10-minute mark by inserting a toothpick into the center. If it comes out clean or with a few crumbs, they are done. If wet batter sticks to the toothpick, cook for an additional 2 minutes.

7. Cool and Serve:

- Remove the brownies from the air fryer and place them on a cooling rack.
- Allow them to cool completely before removing them from the molds or pan.

8. Enjoy!

Nutritional Information (Per Serving):

- **Serving Size:** 1 brownie (if making 12 brownies)
- **Calories:** Approximately 174 kcal
- **Total Fat:** 11.2g
- **Saturated Fat:** 6.8g
- **Cholesterol:** 49mg
- **Sodium:** 56mg
- **Total Carbohydrates:** 19g
- **Dietary Fiber:** 2.1g
- **Sugars:** 14g
- **Protein:** 2.5g
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This nutritional information is estimated based on the ingredients and portion sizes provided.

