

Apple Cinnamon Brownie Delight

Indulge in the rich flavors of a fudgy brownie infused with tender apple chunks and warm cinnamon. This delightful dessert is perfect for satisfying your sweet tooth while enjoying a hint of fruitiness.


30 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 1/4 cup unsalted butter, melted
- 1/4 cup granulated sugar
- 1/4 cup brown sugar
- 1/4 teaspoon vanilla extract
- 1 large egg
- 1/4 cup all-purpose flour
- 2 tablespoons cocoa powder
- 1/8 teaspoon baking powder
- 1/8 teaspoon salt
- 1/4 cup apple, peeled and diced
- 1/4 teaspoon ground cinnamon

Steps

- 1 Preheat your oven to 350°F (175°C) and grease a small baking dish.
- 2 In a bowl, mix the melted butter, granulated sugar, brown sugar, and vanilla until combined.
- 3 Add the egg and whisk until smooth.
- 4 In a separate bowl, whisk together the flour, cocoa powder, baking powder, and salt.
- 5 Gradually add the dry ingredients to the wet mixture, stirring until just combined.
- 6 Fold in the diced apple and ground cinnamon until evenly distributed.
- 7 Pour the batter into the prepared baking dish and spread it evenly.
- 8 Bake for 20-25 minutes, or until a toothpick inserted in the center comes out clean.
- 9 Let it cool for a few minutes before slicing and serving.