

CopyCat Panera Bread Fudge Brownie

Ingredients

For Brownies:

$\frac{1}{2}$ cup soft unsalted butter
3 oz chocolate, unsweetened, chopped
1 cup brown sugar
2 large eggs
1 tsp vanilla extract
 $\frac{3}{4}$ cup flour
1 tsp baking powder
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ cup semisweet chocolate chips

For Frosting:

6 tbsp soft unsalted butter
 $\frac{1}{3}$ cup unsweetened cocoa powder
 $\frac{1}{8}$ tsp salt
 $\frac{1}{4}$ cup powdered sugar
 $\frac{1}{2}$ tsp vanilla extract
5 tbsp milk

Directions

Brownies:

Preheat the oven to 350 degrees F and prepare a square baking dish.

Combine the chocolate and butter for the brownies in the microwave for 1 minute. Stir until the chocolate and melted butter mixture is smooth. Set aside.

In another bowl add in the sugar, eggs, and vanilla extract until pale & fully combined.

Carefully pour the melted chocolate into the creamed sugar

mixture & mix until combined.

Sift together the flour, baking powder, and salt. Fold both the dry & wet mixture together until combined.

Fold the chocolate chips and pour into a greased pan.

Bake for 30 minutes, or until a toothpick comes out clean. Let the brownies cool completely.

Frosting:

Make the frosting by creaming the butter, cocoa powder, and salt together with a mixer. Mix on low to incorporate the powdered sugar.

Add the vanilla and milk slowly until you reach the consistency you want.

Spread the frosting on the cooled brownies and serve.