

BROWNIE BITES

(adapted from [The Cookery Wife](#))

95 g all-purpose flour
200 g granulated sugar
75 g cocoa powder (I used natural)
1/4 teaspoon salt
1/2 cup butter, (1 stick, 113 g), room temperature
2 eggs
1 teaspoons vanilla paste
2 Tablespoons full-fat milk

Heat oven to 350F.

Spray your mini-cake pan with baking spray containing flour.

In the bowl of a stand mixer add dry ingredients: flour, sugar, cocoa, salt. Stir to combine. Next, add eggs, vanilla, butter. Mix on low for 30 seconds, add the milk and mix on medium-high for 2 full minutes. Batter will be very thick. Place it in a piping bag (no need for piping tip). Cut an opening and fill the mini-cakes between 1/2 and 3/4 full.

Using the tip of your finger coated with a bit of butter, press the batter to smooth it out. Bake for 15 minutes until a tooth pick inserted comes out clean. Let cool 10 minutes before removing from pan.

A toothpick can help loosen the sides, but be gentle. Cool completely over a rack before decorating with powdered sugar.