



Strawberry Brownies

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Fudgy brownies topped with chocolate whipped cream, fresh strawberries and chocolate ganache.

Course Dessert
Cuisine American

Prep Time 25 minutes

Cook Time 30 minutes

Total Time 55 minutes

Servings 10

Calories 477kcal

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Ingredients

Brownies:

- ⅔ cup unsweetened cocoa powder
- 1 cup granulated sugar
- ⅓ cup powdered sugar
- ¾ teaspoon salt
- 1 cup all purpose flour
- ½ teaspoon espresso powder optional
- ¾ cup semisweet chocolate chips
- 3 large eggs
- ½ cup vegetable oil
- 2 tablespoons water
- 1 tablespoon strawberry jam see note
- ½ cup diced fresh strawberries

Topping:

- 1 cup heavy cream chilled
- 3 tablespoons powdered sugar
- 1 tablespoons cocoa powder
- 2 cups chopped or sliced fresh strawberries
- 1 tablespoons strawberry jam see note
- ¼ cup semisweet chocolate chips
- 1 tablespoon heavy cream

Instructions

Brownies:

1. Preheat oven to 350°F. Line the bottom of a 9 inch round cake pan with parchment paper. Grease the pan and the paper and set aside.

2. In a large bowl combine cocoa powder, sugars, salt, flour, espresso powder, and chocolate chips. Whisk until combined. Add eggs, oil, and water and stir with a wooden spoon or rubber spatula until combined.
3. In a separate bowl, toss ½ cup diced strawberries with jam (see note), then fold the strawberries into the brownie batter.
4. Pour the batter into the prepared pan and smooth the top. Bake for 25-35 minutes until the brownies no longer jiggle and a toothpick inserted into the center comes out without batter on it (fudgy crumbs/melted chocolate is ok). Place the cake pan on a rack to cool completely.

Topping:

1. Using a hand mixer or stand mixer fitted with whisk attachment, whip 1 cup cream, powdered sugar, and cocoa powder until stiff peaks form. Refrigerate while you prepare the rest of the topping.
2. Toss strawberries with jam (see note).
3. Place chocolate chips and 1 tablespoon cream in a bowl and microwave in 10-second increments until melted and smooth (stir between each increment).
4. Run a thin knife around the outside edge of the brownies and carefully remove from the pan. Place the round brownie on a plate and top with chocolate whipped cream. Top with strawberries and drizzle the melted chocolate over the top. Serve immediately.

Notes

When using under ripe strawberries, I like to toss them with a little strawberry jam. This makes them glossy and sweeter, and it intensifies their flavor. If you are using sweet, peak-season strawberries feel free to skip the jam.

Nutrition

Calories: 477kcal | Carbohydrates: 52g | Protein: 5g | Fat: 29g | Saturated Fat: 19g | Cholesterol: 84mg | Sodium: 207mg | Potassium: 246mg | Fiber: 3g | Sugar: 34g | Vitamin A: 450IU | Vitamin C: 0.5mg | Calcium: 43mg | Iron: 2.8mg