

Triple-Chocolate Brownies

By Vaughn Vreeland

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Total Time 50 minutes, plus cooling

Prep Time 10 minutes

Cook Time 40 minutes, plus cooling

Rating ★ ★ ★ ★ ★ (50)



Kelly Marshall for The New York Times. Food Stylist: Samantha Seneviratne.

Featuring a terrazzo-esque contrast from a melted bittersweet-chocolate batter studded with shards of white chocolate and milk chocolate, these luxurious brownies owe their rich flavor and nuanced texture to a few essential details. The batter employs both melted dark chocolate and cocoa powder, a combination that provides complex flavor and a fudgy bite. Snappy chunks of milk and white chocolates get folded into the bittersweet base, creating a multidimensional celebration of chocolatiness. Both dark brown sugar and granulated sugar are key to obtaining that hallmark shiny surface and a velvety soft interior. About midway through the baking process, the baking pan gets tapped on the counter, resulting in a brownie that deflates until desirably gooey but not dense, which will please just about every type of brownie lover.

INGREDIENTS

Yield: 16 brownies

½ cup/113 grams unsalted butter, cut into pieces, plus more for greasing pan

¾ cup/113 grams chopped bittersweet (about 70 percent) chocolate

1 teaspoon instant espresso powder

¾ cup/150 grams granulated sugar

½ packed cup/110 grams dark brown sugar

2 large eggs, at room temperature

PREPARATION

Step 1

Heat the oven to 350 degrees. Grease an 8-by-8-inch metal baking pan with butter and line with one piece of parchment paper, creating overhang on two of the four sides. Grease once more over the pressed-in parchment for additional insurance.

Step 2

In a medium saucepan, melt the butter and bittersweet chocolate over low heat. Remove from the heat once most of the chocolate has melted, stir in the espresso powder and set aside.

Step 3

In a large bowl, beat the sugars, eggs, vanilla and salt with a hand mixer on medium speed for about 2 minutes, until much of the

1 teaspoon vanilla extract
1 teaspoon kosher salt (such as Diamond Crystal)
½ cup/64 grams all-purpose flour
½ cup/47 grams Dutch-processed cocoa powder
¾ cup/4 ounces chopped milk chocolate
¾ cup/4 ounces chopped white chocolate
Flaky sea salt

sugar has dissolved. Stabilize your bowl with a wet paper towel or a thick kitchen towel underneath, so it doesn't slide around before proceeding with the next step. Continue beating on low speed and carefully stream in the melted chocolate, aiming toward the edge of the bowl and taking care to not pour the chocolate over the beaters to avoid a mess; beat until no streaks remain.

Step 4

Add the flour and cocoa powder and mix on low speed until no dry spots remain. Fold in about ¾ of the milk and white chocolates, saving some for the top, then pour the batter into an even layer in the prepared pan. Sprinkle the remaining milk and white chocolate over the surface.

Step 5

Bake the batter for about 15 minutes. Once the top starts to look set, remove the pan from the oven and bang it on the counter once or twice — lay a kitchen towel on your counter if you're worried about damaging it — until cracks start to form on the surface. This ensures a fudgy, but not dense, texture.

Step 6

Sprinkle with flaky sea salt and return to the oven to finish baking, 10 to 12 minutes, until the edges are set and the center is no longer wobbly when the pan is jiggled. (A toothpick inserted will not come out clean, so trust the process.)

Step 7

Cool completely to room temperature in the pan, about 2 ½ hours. Slice into 16 pieces to serve. Store leftovers at room temperature in an airtight container for up to 4 days.

Private Notes

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