



## [Strawberry Brownie Sundae](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 20 minutes

Cook time: 25 Minutes

Total Time: 1 hour 15 minutes

### Ingredients:

- ½ cup Unsalted Butter, melted
- ½ cup Unsweetened Cocoa
- ¾ cup Granulated Sugar
- ¼ cup Light Brown Sugar
- 2 Eggs
- ½ cup Flour
- ¼ tsp Kosher Salt
- 2 tsp Vanilla Extract
- 6 Ripe Strawberries, sliced
- ½ cup Whipped Cream, divided
- ½ cup Dark Chocolate Syrup

### Directions:

- Preheat oven to 350°.
- Butter a 9"x9" baking pan; set aside.
- Combine melted butter and unsweetened cocoa in a bowl, mix until butter and cocoa are well combined.
- Add granulated sugar and brown sugar; mix well.
- Add eggs one at a time; mixing until combined.
- Add flour, Kosher salt, and vanilla extract; mix until flour is completely absorbed into the mixture and you can no longer see the white flour.
- Spread brownie mixture evenly in the prepared pan and bake for 25 minutes in a preheated

350° oven, or until a toothpick comes out clean.

- Remove from oven and cool, set aside.
- Cut cool brownies into 6 pieces. Place a piece of brownie into a dessert dish or decorative glass, top with a cut strawberry, whip cream and drizzle with dark chocolate syrup.
- Serve.

Makes 6 Strawberry Brownie Sundaes