

# Greek Yogurt Brownies

**Prep Time:** 10–15 minutes

**Cook Time:** 25–30 minutes

**Total Time:** 35–45 minutes

**Servings:** 12 pieces

## Ingredients

- **Wet Mixture:**
- 1/2 cup sugar
- 1 cup plain Greek yogurt (full-fat for richness)
- 1/2 cup chopped chocolate (60% cacao recommended)
- **Dry Ingredients & Additions:**
- 3/4 cup all-purpose flour
- 1/2 cup cocoa powder (unsweetened)
- 1/2 teaspoon baking soda
- 1/2 cup milk
- 1 cup chocolate chips (optional for texture)

## Instructions

- 1 Preheat oven to 350°F. Line an 8 x 8-inch baking pan with parchment paper, allowing overhang for easy removal.
- 2 Melt chopped chocolate in a microwave-safe bowl in short bursts, stirring until smooth. Cool 1–2 minutes.
- 3 Whisk yogurt and sweetener into the melted chocolate until smooth. Transfer to a large mixing bowl.
- 4 Add flour, cocoa powder, and baking soda. Stir until just combined.
- 5 Pour in milk and mix until fully incorporated. Fold in chocolate chips if using.
- 6 Transfer batter to prepared pan and smooth the top.
- 7 Bake 25–30 minutes, until a toothpick inserted in the center comes out just clean.
- 8 Cool in pan for 10 minutes, then lift out using parchment and cool completely on a wire rack before slicing.