

# Deep Chocolate Brownies

*An incredibly dense, rich, and ultra-fudgy dessert built on the luxurious emulsion of whole duck eggs.*

## PREP TIME

10 Minutes

## BAKE TIME

20–25 Minutes

## YIELDS

1 9x13 Inch Pan

## INGREDIENTS

- 2 Duck Eggs
- 2 cups Granulated Sugar
- ¼ cup Vegetable Oil
- ¼ cup Unsweetened Cocoa Powder
- 2 tsp Vanilla Extract
- ½ tsp Salt
- 1 ½ tsp Baking Powder
- 1 ⅓ cups All-Purpose Flour

## DIRECTIONS

1. **Preheat & Prep:** Preheat your oven to 350°F (175°C). Grease a standard 9x13-inch baking pan with oil, butter, or cooking spray and set aside.
2. **Whisk the Base:** In a large mixing bowl, thoroughly whisk your duck eggs and granulated sugar together until pale and slightly ribboned.
3. **Emulsify:** Add the vegetable oil and unsweetened cocoa powder to the egg mixture. Mix well until completely combined and smooth.
4. **Fold Dry Ingredients:** Stir in the vanilla extract, salt, baking powder, and all-purpose flour. Mix gently just until the flour fully disappears and a rich, shiny batter forms.
5. **Bake:** Pour the rich batter into your prepared 9x13-inch pan and smooth the top. Bake at 350°F for 20 to 25 minutes.
6. **Check Doneness:** Insert a toothpick or skewer into the exact center of the pan. The brownies are done when the tester comes out clean or with just a few moist crumbs attached. Let cool before slicing into squares.

**Chef's Baking Tip:** Duck eggs are a baker's secret weapon for brownies. Their larger yolks contain significantly more natural fat and lecithin than chicken eggs, which beautifully emulsifies the oil and cocoa. This unique property creates an exceptionally shiny top crust and an ultra-fudgy, dense center that stays moist for days.