
Dark Chocolate Rye Brownies

Ingredients

- ½ cup (115 g) unsalted butter
 - 6 oz (170 g) dark chocolate (60–70%), chopped
 - ¾ cup (150 g) sugar
 - ¼ cup (50 g) brown sugar
 - 2 large eggs
 - 1 tsp vanilla extract
 - ½ cup (60 g) **whole grain rye flour**
 - ¼ tsp salt
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Method

Preheat oven to 350°F (175°C). Line an 8×8-inch pan with parchment.

Melt butter and chocolate together (stovetop or microwave). Cool slightly..

Whisk in sugars, then eggs and vanilla.

Fold in rye flour and salt until just combined — don't overmix.

Pour into pan, smooth top, and bake 20–25 minutes (center slightly soft).

Cool completely before cutting.

Notes

Rye flour absorbs more moisture than white flour — if batter seems thick, add 1–2 tbsp milk or water.

Don't overbake — rye brownies dry quickly if left too long.

Whole grain rye adds a **nutty, caramel-like depth**, so it pairs beautifully with dark chocolate, cinnamon, or even sea salt flakes on top.

