Easy Chocolate Brownie Bites with Pretzel Crunch



A rich, bite-size chocolate treat with a sweet-and-salty New Year's Eve twist

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No need to bake an elaborate cake for your celebration! These little brownie bites are rich, chocolatey, and easy to share.
Chocolate chips add extra sweetness, while crunchy pretzels create a delicious salty contrast.
Cut them into small squares, arrange them on a pretty serving platter, and you have a simple dessert everyone can enjoy.
Prep Time: 15 minutes
Bake Time: 20–22 minutes
Cooling Time: 30 minutes
Total Time: About 1 hour 10 minutes
Yield: Approximately 20 brownie bites

YOU'LL NEED

- 1 cup all-purpose flour
- ¾ cup granulated sugar
- ⅓ cup unsweetened cocoa powder
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 large eggs
- ½ cup unsalted butter, melted and slightly cooled
- 1 teaspoon vanilla extract
- ⅓ cup chocolate chips
- ⅓ cup chopped pretzels or toasted nuts

Optional Toppings

- Powdered sugar
- Festive sprinkles
- A little orange zest
- A pinch of flaky sea salt

ALL YOU HAVE TO DO

1. Prepare the Pan
Preheat the oven to 350°F (175°C). Lightly grease an 8-inch square baking pan or line it with parchment paper, leaving a little overhang to make removing the brownies easier.

2. Mix the Dry Ingredients
In a medium bowl, whisk together the flour, sugar, cocoa powder, baking powder, and salt until evenly combined.

3. Mix the Wet Ingredients
In a separate bowl, whisk the eggs, melted butter, and vanilla extract until smooth.

4. Combine the Batter
Add the wet ingredients to the dry ingredients. Stir gently until just combined. Avoid overmixing. Fold in the chocolate chips.

5. Fill the Pan
Spread the batter evenly into the prepared baking pan. Sprinkle the chopped pretzels or nuts over the top and gently press them into the batter.

6. Bake
Bake for 20–22 minutes. A toothpick inserted near the center should come out with a few moist crumbs, but not wet batter. Avoid overbaking if you want soft brownie bites.

7. Cool and Cut
Place the pan on a wire rack and let the brownies cool completely. Lift them out using the parchment paper, then cut into approximately 20 small squares.

8. Add the Finishing Touch
Dust lightly with powdered sugar or decorate with festive sprinkles, orange zest, or a pinch of flaky salt just before serving.

Helpful Tips

- For softer brownies: Avoid baking them for too long. Start checking around the 20-minute mark.
- For clean cuts: Let the brownies cool completely and use a sharp knife. Wipe the blade between cuts.
- For a festive look: Add colorful sprinkles or a light dusting of powdered sugar.
- For extra chocolate flavor: Use semi-sweet chocolate chips or a mixture of milk and dark chocolate chips.
- For a nut-free option: Choose chopped pretzels instead of nuts and check the ingredient labels for allergy information.
- For smaller portions: Cut the brownies into bite-size squares so one batch can serve more guests.

Make-Ahead Instructions

These brownie bites are perfect for preparing the day before your celebration. Bake, cool completely, and cut them into squares. Store in an airtight container at room temperature until ready to serve.
Add powdered sugar or decorative toppings shortly before serving for the freshest appearance.

Storage and Freezing

- Room temperature: Store in an airtight container for up to 3 days.
- Refrigerator: Store in an airtight container for up to 5 days if you prefer chilled brownies.
- Freezer: Place cooled brownie bites in a freezer-safe container, separating layers with parchment paper. Freeze for up to 2 months.
Thaw frozen brownie bites at room temperature before serving.

Frequently Asked Questions

1. Can I use a boxed brownie mix instead?

Absolutely! Prepare the brownie mix according to its package directions, then add chopped pretzels or chocolate chips for extra flavor and crunch.

2. Can I make these brownies dairy-free?

Yes. Replace the butter with an equal amount of neutral-flavored oil and use dairy-free chocolate chips. Check all ingredient labels to ensure they meet your dietary requirements.

3. Can I bake them the day before?

Yes! These brownies are excellent make-ahead desserts. Store them in an airtight container once completely cooled.

4. Can I freeze leftover brownie bites?

Yes. Freeze them in an airtight freezer-safe container for up to 2 months. Thaw at room temperature before serving.

5. How do I know when the brownies are ready?

The edges should look set, and the center should no longer look like wet batter. A toothpick inserted near the center should have a few moist crumbs attached.

A Sweet Little Treat for the Countdown!

Arrange these chocolate brownie bites on a festive platter, add a few colorful sprinkles, and let everyone grab one as the evening unfolds. They're simple, affordable, and just the right size for a little midnight indulgence!