

Fudge Brownie Pops

Poetry & Pies

prep time: 25-30 minutes

bake time: 18-23 minutes

chill time: 2 hours

total time: 2 hours, 53 minutes

servings: 18-24



Ingredients

for the fudge brownies

- ½ cup (68g) all-purpose flour
- ⅔ cup (53g) unsweetened [cocoa powder](#)
- ½ teaspoon (2g) baking powder
- ¼ teaspoon (2g) sea salt (or ½ teaspoon (3g) table salt)
- ½ cup (113g) unsalted butter*
- 1 ¼ cups (250g) granulated sugar
- 2 large eggs
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (170g) mini chocolate chips (mini chips make rolling easier)

to assemble

- 2 cups (340g) chopped baking chocolate (chocolate chips or melts work, too)
- [sprinkles](#), coconut, chopped nuts, or other topping of choice
- [cake pop sticks](#)
- [parchment](#) (for rolled brownies to chill on)
- [small cookie scoop](#) (for consistently sized pops)
- styrofoam, cardboard box, or other stand for pops to dry on

Instructions

make the fudge brownies

1. Preheat oven to 350F/175C. I've found 350 is good for convection *and* regular, which is weird but at least it works! Grease an [8x8 square pan](#) with butter and flour or [baking spray](#).
2. Using a [fine mesh sieve](#) set over a small mixing bowl, sift then whisk together the flour, cocoa powder, baking powder, and salt. Set aside.
3. In a small saucepan, melt the butter until completely liquid. Immediately combine it with the sugar in a large mixing bowl and whisk for about a minute, until it comes together and the sugar begins to dissolve.
4. Add the eggs, one at a time, whisking for about a minute after each egg. Add the vanilla and whisk well again (half a minute should do this time).
5. Add the dry ingredients and gently fold in with a wooden spoon or rubber spatula, until *almost* blended and some streaks of flour remain.
6. Gently fold in the chocolate chips. You can use regular sized or even chopped baking chocolate, but mini chips or finely chopped chocolate make it easier to roll these into pops.
7. Pour into your prepared pan, smoothing the top and getting the batter *mostly* into the corners (I like to leave a ½ inch gap that will absolutely fill in during baking but prevent an overly crunchy corner).
8. Bake for 18-23 minutes, or until the top is no longer shiny/raw looking and the middle is slightly jiggly but not liquidy. You can try a toothpick, but that should actually come out with some matte-looking batter (not quite raw dough, not quite crumbly brownies). If you prefer fully cooked, non-fudgy-middle brownies, cook a little longer until a toothpick comes out with several brownie crumbs rather than a smear of almost-cooked batter.
9. Let cool completely before rolling and dipping.

make the brownie pops

10. Once the brownies are cooled (enough so that you can crumble and roll them easily), use your hands or a hand mixer to break up the brownies. Be sure the crunchy edges are well crumbled and distributed.
11. Using a cookie scoop or spoon, gather about 1 ½ to 2 tablespoons of brownie in your hands. Gently squeeze it together into a rough ball that stays together. Roll between your hands into a round ball. If it's not staying together, squeeze gently. If it still just will not stay together, you can add about ¼ cup of frosting to the entire batch and stir gently to combine well then try rolling out again.
12. Place round brownie balls onto a cookie sheet lined with parchment. Refrigerate at least 2 hours, to set the brownie balls.
13. Once set, place your baking chocolate (melting chocolate, candy melts, or even chocolate chips will work, too) in a medium heatproof bowl. Melt the chocolate one of two ways. Use a microwave set at half power, heating in 15 second intervals and stirring in between. Or use a makeshift double boiler: bring 1-2" water to a boil in a medium saucepan then turn the heat down to low. Set the bowl of chocolate over the saucepan and stir constantly until the chocolate is about 75% melted. Remove the bowl from the pan and stir until completely smooth. You can place it back over the pan if it won't get fully smooth.
14. Take 2-3 brownie balls out of the fridge at a time, so they do not warm up as you work. Dip a cake pop stick into the melted chocolate then insert it gently into one of the brownie balls. Place this back in the fridge while you glue all brownie balls onto their sticks.
15. Once finished, the first few sticks should have chilled and the chocolate on their sticks will be hardened. This ensures they stay put while you dip the actual brownie into the chocolate.
16. If needed, very briefly warm the chocolate again. Don't overheat it.
17. Also be sure you have a place ready to stand the pops upright as they dry. This can be a block of styrofoam, a cardboard box with small holes cut out for the sticks, or any kind of stand you plan to use for the pops.

18. Starting with the first brownies you glued onto sticks and holding the stick gently, begin dipping each brownie pop into the chocolate, coating it entirely and gently tapping the stick on the edge of the bowl to remove excess chocolate. From there, turn it fully upside down (with the stick facing upward) and swirl it as you turn it right side up. This will create a cute little swirl of chocolate on top out of the drip.

19. Immediately place in your stand and sprinkle with your topping of choice.

20. Let cool completely. Pops will set after 1-2 hours at room temperature or about 30 minutes in the fridge.

Enjoy!

Brownie pops will last at room temperature for 3-5 days. You can also wrap them in plastic wrap and refrigerate them 1-2 weeks or freeze them 1-2 months.

**European butter is best! It has less water and makes a better brownie, in my opinion.*