

Brownie Recipe Request

CHAT-0092 / REV EXPORT-03 / 2026.07.23

A conversation-specific public summary of brownie recipe request, distilled from the supplied export. The detailed excerpts remain available in the released note file.

STATUS	RECOVERED / SPECIFIC NOTE
CLASSIFICATION	DAT
MATERIAL	CHAT EXPORT / FOOD & RECIPES
DISPOSITION	PUBLIC CONVERSATION EXCERPTS / REDACTED
CATEGORY	Food & Recipes
RECORD TYPE	recipe-thread

TECHNICAL NOTES

Conversation-specific knowledge extracted from the brownie recipe request discussion.

A RECIPE TO MAKE / ADDED TO THIS RECORD

A scratch brownie recipe completes this homemade-brownie conversation. A separate two-box version is included for the related mix discussion.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

THICK FUDGY BROWNIES FROM SCRATCH

Adapted from the homemade ingredient list visible in CHAT-0092. Pan preparation, timing and complete method are newly composed because the original response is truncated.

YIELD	24 brownies in a 9 x 13-inch pan
PREP / WAIT	20 minutes; at least 2 hours cooling
COOK	35-50 minutes at 325°F

RECIPE INGREDIENTS

- 1 cup (226 g) unsalted butter
- 8 oz (227 g) semisweet chocolate, chopped
- 1 1/2 cups (300 g) granulated sugar
- 1/2 cup (100 g) packed brown sugar

- 4 large eggs
- 2 tsp vanilla extract
- 1 cup (120 g) all-purpose flour
- 1/2 cup (45 g) unsweetened cocoa powder
- 1 tsp fine salt
- 1/2 tsp espresso powder, optional
- 1 tsp butter, for the pan

RECIPE METHOD

1. Heat oven to 325°F. Grease a light-colored metal 9 x 13-inch pan and line with parchment overhang.
2. Melt butter and chopped chocolate together in a heatproof bowl in 20-second microwave bursts, stirring between bursts. Let cool until warm, not hot.
3. Whisk in both sugars, then the eggs one at a time and vanilla. Avoid prolonged beating that adds excess air.
4. Sift flour, cocoa, salt and optional espresso powder together. Fold into the chocolate mixture just until no dry pockets remain.
5. Spread in the pan. Bake 35-50 minutes, checking from 35 minutes, until the edges are firm and a tester near the center has moist crumbs without liquid batter.
6. Cool in the pan on a rack at least 2 hours. Lift out and cut into 24 pieces; use a clean knife for each cut.

RECIPE NOTES & STORAGE

- This supplies the from-scratch option requested in CHAT-0092; it is not claimed to reproduce a missing older homemade recipe.
- Keep fully cooled brownies airtight for 3 days at room temperature or freeze up to 2 months.

RECIPE BASIS & REFERENCES

CHAT-0092 visible homemade ingredient list

<https://u225x.com/record/CHAT-0092>

TWO-MIX FUDGY BROWNIES IN A 9 X 13-INCH PAN

New matching recipe using a specified mix and the manufacturer's published double-batch ingredient totals, with a newly adapted 9 x 13-inch workflow. The original box brand and a universal deep-pan bake time were not recovered.

YIELD 24 brownies

PREP / WAIT 10 minutes; at least 2 hours cooling

COOK

Approximately 40-60 minutes at 325°F; follow the selected mix's double-batch directions

RECIPE INGREDIENTS

- 2 standard packages Ghirardelli Dark Chocolate Brownie Mix, each intended for an 8- or 9-inch square pan
 - 1/2 cup (120 ml) water
 - 1 cup (240 ml) neutral oil, such as refined peanut oil or canola oil
 - 2 large eggs
 - 1 tsp oil, for the pan
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RECIPE METHOD

1. Check that each selected package calls for 1/4 cup water, 1/2 cup oil and 1 egg. This card's totals are for that formula; a differently formulated mix requires its own package quantities.
 2. Heat oven to 325°F. Lightly oil a light-colored metal 9 x 13-inch pan and line with parchment extending over the long sides.
 3. Whisk water, oil and eggs, then stir in both dry mixes just until combined. Spread evenly in the pan; do not whip air into the batter.
 4. Use the product's two-package 9 x 13-inch bake time if printed. Otherwise begin checking at 40 minutes and allow approximately 40-60 minutes for this adaptation. Look for a set surface, firm edges and a center that does not flow when the pan is gently moved; a chocolate-chip pocket can appear wet even when the surrounding batter is baked.
 5. Cool undisturbed on a rack for at least 2 hours. Do not compress the warm slab. Lift by the parchment and cut only after it is fully cool; chilling the cooled slab for 30 minutes can help clean cuts.
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RECIPE NOTES & STORAGE

- This is a specified, measurable mix example because the original box brand is not recoverable from the text. It does not claim to be the original product or its manufacturer-tested 9 x 13 method.
 - The historical fewer-eggs modification is retained in the conversation record; this supplement uses the selected mix's full egg amount for a sliceable result.
 - Keep airtight at room temperature up to 3 days or freeze up to 2 months.
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RECIPE BASIS & REFERENCES

FOOD-040 pan-size guidance

<https://u225x.com/record/FOOD-040>

Ghirardelli published double-batch ingredient amounts

<https://www.ghirardelli.com/recipes/cakes-and-cupcakes/ombre-brownie-cake-rec1151>

Ghirardelli brownie baking and storage guidance

<https://www.ghirardelli.com/brownies-faqs>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

I made brownies a while back can you give me the recipe

CONVERSATION / EXTRACTED GUIDANCE

1. *Ingredients
2. 2 boxes brownie mix
3. Ingredients called for on the boxes, with these changes:
4. Use 1 fewer whole egg total than the boxes call for.
5. Add 1 extra egg yolk.
6. Peanut oil is fine to use if replacing vegetable oil.
7. *Instructions
8. Preheat the oven to 325°F.

SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	2 user turns / 2 assistant turns
ATTACHMENTS	2 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2026.07.23 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

RELEASED MATERIAL / SOURCE LINKS

CHAT-0092-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0092-public-note.txt>

RETURN TO THE LIVING RECORD

Brownie Recipe Request

This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0092>