

5 Types of Brownies You'll Love to Bake!

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A brownie is square or rectangular baked treat. It is usually made with chocolate but can sometimes be vanilla-flavoured. They may include nuts, chocolate chips, frosting, cream cheese and many other ingredients.

You can join [**cooking classes in Hyderabad**](#), where you'll learn making different types of scrumptious brownies from experts.

Brownies come in a variety of forms and can be either cakey or fudgy. Here are five types of brownies that you will love baking:

Sweet & Salty Brownies

This delicious dessert has a base made of crumbly pretzels and topped with a rich chocolatey brownie. It is a perfect option to have for a family gathering. You can learn making this by enrolling in [**Baking classes in Hyderabad**](#) and enjoy this delicacy with your loved ones.



Peanut Butter Cup Brownies

These are thick, fudgy brownies loaded with creamy peanut butter chips and chopped peanut butter cups. These are a perfect snacking option and can be enjoyed with either tea or coffee. Join **[best Baking classes in Hyderabad](#)** and learn making this dessert from professionals.



Cream Cheese Brownies

These rich, fudgy chocolate brownies are topped with a layer of sweetened cream cheese. This mouth-watering dessert is a perfect option for special occasions. Enrol in a **Baking course in Hyderabad** to learn making this from experts.



Buckeye Brownies

These are chewy chocolate brownies with a peanut butter fudge topping covered in a silky, buttery, chocolate fudge frosting. These are a favourite among kids and adults. Whenever you bake buckeye brownies make sure you make extra batches, because these will be eaten very soon.



Raspberry Brownies

It's a perfect combination of raspberry jam and brownie. This thick, delicious sweet treat is sure to become your favourite. You can add chocolate chips or chunks to enhance the flavours.

Do you enjoy making desserts? You can turn your hobby into a career by joining Hamstech's Baking course. Here you'll learn making 50+ recipes of mouth-watering cakes, cupcakes, doughnuts, pies and so much in just three months. Enrol now!