

Best 4th of July Patriotic Brownies

These are really delicious brownies. I adapted the brownie recipe from another recipe and added my own holiday pizzazz for our 4th of July celebration! Serve heated up or at room temperature. Enjoy!

Recipe by **Mya Rolland** | Created on **Mar 10, 2022**

Ingredients

- 1 tablespoon vegetable oil, or as needed
- ½ cup unsalted butter
- 1 ¼ cups white sugar
- 1 cup unsweetened cocoa powder
- 2 teaspoons water
- 1 teaspoon vanilla extract
- 2 large eggs
- ½ cup all-purpose flour
- 1 ½ cups white chocolate chips, divided
- 3 drops red food coloring, or as desired
- 3 drops blue food coloring, or as desired
- 3 tablespoons red and blue candy-coated milk chocolate pieces (such as M&M's®), or as desired, divided

Directions

- Preheat the oven to 350 degrees F (175 degrees C). Line a 9-inch baking pan with parchment paper. Grease parchment paper with vegetable oil.
- Melt butter in a microwave in a microwave-safe bowl; stir until smooth. Pour in sugar, cocoa powder, water, and vanilla extract. Stir until well blended.
- Pour eggs into batter and mix until batter becomes shiny. Stir in flour quickly until thoroughly combined. Pour batter into the prepared pan.
- Bake in the preheated oven until a toothpick inserted into the center comes out clean, 25 to 35 minutes.
- Remove from the oven and let cool for at least 30 minutes before transferring to the refrigerator to cool completely, about 30 minutes more.
- Place ½ cup white chocolate chips into a microwave-safe bowl. Microwave until melted, 1 to 1 ½ minutes. Stir until well blended and mixture is smooth and yogurt-like in consistency.
- Stir red food coloring into white chocolate chips until it reaches your desired shade.
- Remove brownies from the refrigerator. Spread red-colored chocolate over the top in a stripe. Sprinkle with 1 tablespoon red and blue candy-coated chocolate pieces before it hardens.
- Melt another ½ cup white chocolate chips in a microwave. Stir until smooth.

- Stir blue food coloring into white chocolate chips until it reaches your desired shade. Spread onto top of brownies for a second stripe. Sprinkle with 1 tablespoon andy-coated chocolate pieces.
- Melt remaining 1/2 white chocolate chips in a microwave. Spread onto top of brownies for a third stripe. Sprinkle with remaining tablespoon of candy-coated chocolate pieces.
- Transfer brownies to a refrigerator to allow chocolate to harden for at least 30 minutes.

Nutrition Facts

Serving: **1 9-inch baking pan** | Calories: **427.6 kcal** | Carbohydrates: **49.3 g** | Protein: **5.5 g** | Saturated fat: **14.9 g** | Cholesterol: **75.7 mg** | Sodium: **47.1 mg** | Fiber: **3 g** | Sugar: **41.5 g**

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