

## Desserts/Fudgy Chewy Cakey Brownies

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smooth & glossy.

5. In small bowl, whisk (E) to mix. Add to mixing bowl and stir to incorporate.
6. Add (A) and stir to incorporate.
7. Pour batter into prepared pan. Bake until toothpick in center comes out with wet. If toothpick comes out dry, they are overdone.
8. Cool on wire rack 5 min., then use foil handles to pull brownies from pan. Cool completely on rack.

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- A: 3/4C chopped walnuts, pecans, or macademia nuts
- B: 2oz unsweetened chocolate
- 4oz bittersweet or semisweet chocolate
- 10T unsalted butter
- C: 1 1/4C sugar
- 2t vanilla extract
- D: 3 large eggs
- E: 2/3C flour
- 1/2t salt
- 1/2t baking powder

1. Toast (A) in 300F oven for 10 mins. Check often and do not overtoast.
2. Coat 8" baking pan with vegetable oil spray, fit aluminum foil in pan, spray foil.
3. Melt (B) in double boiler and remove from heat to mixing bowl.
4. Whisk in (C), then (D), fully incorporating each. Whisk until

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