MARLEY SPOON

Classic Chocolate Brownies

with Walnuts

45min 2 Servings

If you're looking for a fancy brownie, you won't find it here. These brownies are classic, uncomplicated squares of chocolate-y bliss. A sinfully dark, sugary batter with a touch of espresso powder to enhance that deep chocolate flavor, while toasted walnuts add a warm crunch. You'll be watching the clock as these bake, ready to sink your teeth into this perfectly fudgy dessert. (2-p plan makes 9 brownies; 4-p plan makes 12)

What we send

- 2 (1 oz) walnuts [15]
- 2 (¾ oz) unsweetened cocoa powder
- ¼ oz espresso powder
- 2 (5 oz) granulated sugar
- 5 oz all-purpose flour [1]

What you need

- 8 Tbsp butter [7]
- vanilla extract
- kosher salt
- 2 large eggs [3]

Tools

- nonstick cooking spray
- 8x8-inch baking dish
- parchment paper
- rimmed baking sheet
- microwave

Cooking tip

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Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 260kcal, Fat 16g, Carbs 29g, Protein 4g

STEP 1

1. Prep ingredients

Preheat oven to 325°F with a rack in the center.

Grease an 8x8-inch baking dish with nonstick cooking spray and line with parchment paper so that there is a 2-inch overhang on opposite sides.

STEP 2

2. Toast nuts

Transfer **walnuts** to a rimmed baking sheet. Bake on center oven rack until golden brown and fragrant, 6–9 minutes. Let cool slightly, then coarsely chop.

STEP 3

3. Start batter

Microwave **8 tablespoons butter** in a medium bowl until melted, 30–90 seconds. Stir in **all of the cocoa powder** and **1 teaspoon espresso powder** until combined. Allow to cool slightly.

STEP 4

4. Finish batter

Whisk in **½ teaspoon each of vanilla extract and salt**. Add **2 large eggs** and whisk until batter is completely smooth (mixture should resemble chocolate pudding).

Add **1 cup granulated sugar** and **¼ cup flour**. Mix until just combined and no flour streaks remain. Fold in **walnuts**.

STEP 5

5. Bake brownies

Transfer **batter** to prepared baking dish and spread into an even layer. Bake on center oven rack until top is crackly and batter just begins to pull away from the sides, 30–35 minutes (it will still be fudge-like in the middle).

STEP 6

6. Cool & serve

Let **brownies** cool completely in the baking dish. Remove and cut into squares for serving. Enjoy!