



## 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 <sup>3</sup>
- 2 (¾ oz) unsweetened cocoa powder
- ¼ oz espresso powder
- 2 (5 oz) granulated sugar
- 5 oz all-purpose flour <sup>4</sup>

### What you need

- 8 Tbsp butter <sup>2</sup>
- vanilla extract
- kosher salt
- 2 large eggs <sup>1</sup>

### Tools

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

### Cooking tip

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### Allergens

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). 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!