

DINNERLY



Classic Walnut Brownies

Quick & Easy Dessert!



45min



2 Servings

Sometimes you just need a brownie. End of story. Rich, moist, and chocolatey, there's no indulgent dessert quite like a classic walnut brownie. And if you're a fan of instant gratification like us, good news! We'll show you just how easy it is to make in only three steps. We've got you covered! (2p-plan makes 12 brownies; 4p-plan makes 16—nutrition reflects 1 brownie)

WHAT WE SEND

- 2 (1 oz) walnuts ³
- 2 (¾ oz) unsweetened cocoa powder
- 2 (5 oz) granulated sugar
- 5 oz all-purpose flour ⁴

WHAT YOU NEED

- 8 Tbsp butter ²
- vanilla extract
- kosher salt
- 2 large eggs ¹

TOOLS

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

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

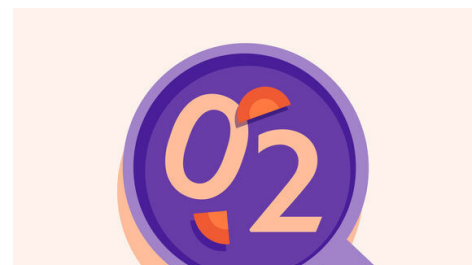
Calories 190kcal, Fat 12g, Carbs 21g, Protein 3g



1. Toast walnuts

Preheat oven to 325°F with a rack in the center. Grease an 8x8-inch baking dish with nonstick cooking spray. Line with parchment paper with a 2-inch overhang on 2 sides.

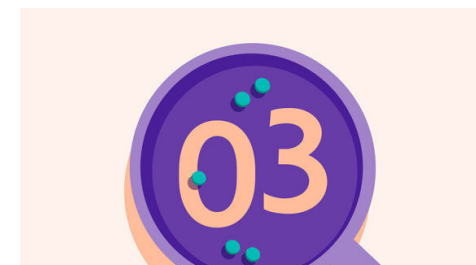
Transfer **walnuts** to a rimmed baking sheet. Bake on center oven rack until golden brown and fragrant, 6–9 minutes. Let cool slightly, then coarsely chop.



2. Make batter

Microwave **8 tablespoons butter** in a medium bowl until melted, 30–90 seconds. Stir in **all of the cocoa powder** until combined. Let cool slightly.

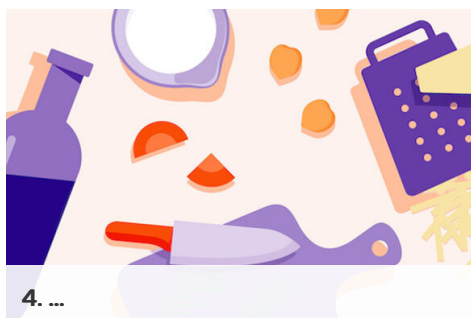
Whisk in ½ **teaspoon each of vanilla extract and salt**. Add **2 large eggs** and whisk until completely smooth. Add **1 cup granulated sugar** and ¼ **cup flour**. Mix until just combined and no streaks of flour remain. Fold in **walnuts**.



3. Bake & serve

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 sides, 30–35 minutes (it will still be fudge-like in the middle).

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



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!