



## **FREE RECIPE: WALNUT CHOCOLATE CHIP BROWNIES**

### **INGREDIENTS**

1. Vegetable shortening for pan
2. 1½ cups (6 ounces) shelled walnuts
3. 3 sticks (12 ounces) unsalted butter
4. 4½ ounces unsweetened baking chocolate
5. 1½ cups (9 ounces) 60% cacao bittersweet chocolate chips
6. 6 large eggs, at room temperature
7. 1½ cups (10.5 ounces) granulated sugar
8. 1½ packed cups (12 ounces) light brown sugar
9. 1 teaspoon salt
10. 1 tablespoon pure vanilla extract
11. 1½ cups (6.8 ounces) bleached all-purpose flour
12. ¾ teaspoon baking powder
13. ⅔ cup (4 ounces) semisweet chocolate chips
14. ¼ cup (1 ounce) chopped walnuts

## DIRECTIONS

- 1.To begin, position an oven rack in the center of the oven and preheat to 350°F. Line a 9 × 13-inch baking pan with heavy-duty aluminum foil and lightly grease the foil.
- 2.Spread 1½ cups of shelled walnuts on a quarter-sheet pan and toast them in the oven until fragrant, about 7 minutes. Move the pan to a cooling rack and keep the oven at 350°F.
- 3.Slice the butter into 1-inch pieces. In a small heavy saucepan, melt the butter over low heat. While it melts, chop the unsweetened chocolate into ¼-inch pieces. Add the chopped chocolate and the bittersweet chocolate chips to the melted butter, whisking gently until the mixture is completely smooth. Turn off the heat, but leave the pan on the warm burner as you continue.
- 4.In a large mixing bowl, lightly whisk the eggs. In a separate small bowl, combine the sugars and salt, then whisk them into the eggs just until blended. Give the melted chocolate mixture a quick whisk, then slowly whisk it into the egg mixture until just mixed. Add the vanilla and whisk briefly.
- 5.In the small bowl, whisk together the flour and baking powder. Sift this mixture through a medium strainer directly into the batter. Stir with a silicone spatula until just combined. Add the toasted walnuts and ½ cup of the semisweet chocolate chips, folding them in gently.
- 6.Pour the batter into the prepared pan and spread it evenly with an offset spatula. Scatter the remaining chocolate chips and chopped walnuts evenly over the top. Bake for 35 minutes, or until a toothpick inserted in the center comes out clean. Place the pan on a cooling rack and let it cool for at least 15 minutes, then refrigerate for 7–8 hours or overnight.

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