Double Chocolate Walnut Brownies
Recipe: Melissa Schenker/Foodie for Two – Adapted from recipe for “Best All American Brownies”
Serves two foodies – makes 16 to 18 small brownies
325 degree F oven Prep Time: 15 minutes Cooking Time: 25 to 30 minutes

Everyone loves a good brownie recipe that’s simple to make and this one doesn’t disappoint! The brownies come out perfect every time, and the texture is cake-like but still rich and moist the way brownies should be. Black onyx cocoa adds a decadent flavor kick, which is mixed with regular cocoa. And the chocolate chips added on top of the warm brownies make them heavenly.

Ingredients:
¾ pound unsalted butter (1/2 stick, or 4 tablespoons)
½ cup plus 6 teaspoons flour, sifted
¼ cup Dutch cocoa, sifted
6 teaspoons black onyx cocoa, sifted
3/8 teaspoon baking powder
¼ teaspoon salt
2 small eggs
1 teaspoon vanilla
1 cup sugar
¼ cup walnuts, chopped

Topping
1/3 cup chocolate chips (mixture of semi-sweet & 60% cacao)
¼ cup walnuts, chopped

Directions:
Batter
Heat oven to 325 degrees F and butter an 8” x 8” baking pan. Combine the sifted flour and cocoa, baking powder and salt.
To a large bowl, add the eggs and vanilla and beat with a hand-mixer on low until foamy – about 2 minutes. While beaters are still on, slowly pour in the sugar and beat until blended; pour in the melted butter and continue beating until well blended. Add the flour mixture and beat on low until well mixed. Stir in the walnuts with a rubber spatula. Pour into prepared pan and scrape the sides with rubber spatula to remove all of the batter.

Bake & Enjoy
Bake in a 325 degree F oven for 25 to 30 minutes, until brownies just begin to pull away from the sides of the pan.

Let cool for 5 minutes and sprinkle the chocolate chips over the top; let sit for 5 minutes to allow the chips to melt. Spread the chocolate around the top, sprinkle with the reserved walnuts and let brownies cool completely.

Cut into small squares or diamonds (make two cuts vertically and two cuts horizontally; starting in the middle of one corner, make a cut through the middle of the brownie and continue down – repeat for remaining brownie squares).

- Doubling the recipe: Double all ingredients except eggs; use 3 large eggs. Cook in greased 9” x 13” pan as listed above.

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