

## Sickles Market Gourmet Club



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### Chocolate-Nut Brownies

Dana Jacobi, *12 Best Foods Cookbook*, Rodale Press, 2005

- $\frac{3}{4}$  cup natural cocoa, sifted
- $\frac{1}{2}$  teaspoon baking soda
- 1  $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  cup unsalted butter, melted
- $\frac{1}{2}$  cup boiling water
- 1  $\frac{1}{3}$  cups sugar
- 2 large eggs, lightly beaten
- 1 teaspoon vanilla extract
- 1  $\frac{1}{3}$  cups unbleached all-purpose flour
- $\frac{3}{4}$  cup walnuts
- 2 ounces bittersweet (70%) or dark chocolate, chopped

1. Preheat the oven to 350°F. Coat a 9" square baking pan with cooking spray and set aside.

2. In a mixing bowl, whisk together the cocoa, baking soda, salt, butter, and the boiling water. Mix in the sugar, eggs, and vanilla. Fold in the flour until just combined with the wet ingredients. Spread the batter in the prepared pan and sprinkle the nuts and chocolate over the batter.

3. Bake for 30 minutes, or until a toothpick inserted in the center comes out clean. Cool completely on a wire rack. Cut into 16 squares. These brownies keep, wrapped in foil, for 3 days. Makes 16 brownies.