



a [startcooking.com](http://startcooking.com) recipe

# CHOCOLATE FUDGE BROWNIES

Serves 8



- 14 tablespoons of butter
- 1/2 cup of unsweetened cocoa
- 1 1/4 cups of sugar
- 3 large eggs
- 2 teaspoons of vanilla extract
- 1/2 cup of flour
- 1 pinch of salt
- 1 cup of walnuts - chopped

Place the oven rack in the middle of the oven. Preheat oven to 350 degrees

Line an 8 inch by 8 inch by 2 inch pan with tin foil. Spray foil with cooking spray.

Cut butter into pieces. Place the butter into a large microwave safe bowl and melt it in microwave.

With a whisk, blend in unsweetened cocoa. Add sugar and mix well.

In another bowl lightly beat together eggs and vanilla extract. Add egg mixture to the cocoa mixture and blend together.

Mix in flour and salt.

Fold in walnuts.

Pour into prepared pan and bake for 30 minutes. To test for doneness insert a wooden toothpick into the center of the brownies; it should have some moist crumbs attached to it. Do not over bake.

Remove brownies from the oven and cool completely on a wire rack.

Flip the brownies onto a wire rack and peel away the foil.  
Flip brownies onto cutting board to cut.

Wrap in plastic wrap and store in an air tight container at room temperature or in the refrigerator.

These brownies freeze beautifully!