

**45**min

SWEETS

PROTEIN

DAIRY

# BROWNIES

# BROWNIES

45min

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PROTEIN

DAIRY

BROWNIES

**45**MIN

— serves 4 —

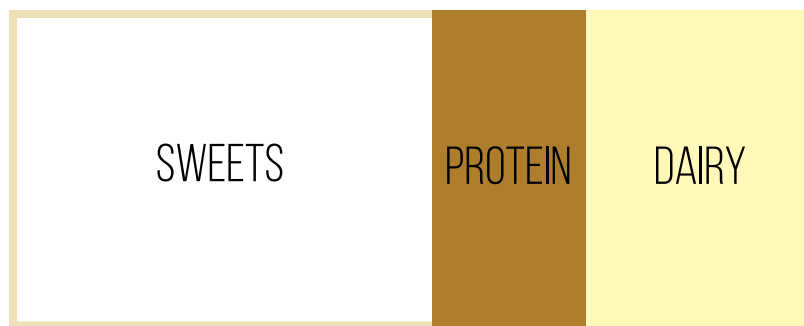


**step 1** 

# BROWNIES

# 45<sub>MIN</sub>

— serves 4 —



1 ▶

step 4

2 ▶

step 5

step 3 ▶

step 6

1

step 7

# BROWNIES

# 45<sub>MIN</sub>

— serves 4 —



step 4

step 5

step 6

step 7

# BROWNIES

# 45<sub>MIN</sub>



— serves 4 —

1

2

3

4

5

6

BROWNIES

**45**MIN

FOOD GROUPS

SUGAR

DAIRY

PROTEIN

— serves 4 —

INGREDIENTS

step 1

# BROWNIES

serves 4

# 45<sub>MIN</sub>

FOOD GROUPS

SUGAR

DAIRY

PROTEIN

## instructions

## ingredients

## tools

step 1:

Put oven rack in middle position and preheat oven to 350°F. Grease a 9-inch square baking pan (2 inches deep) and line bottom and sides with wax paper, then butter paper.

butter

oven  
baking-pan  
wax paper

step 2:

Melt butter and chocolate in a medium heatproof bowl set over a saucepan of simmering water, stirring occasionally, until smooth.

butter  
chocolate

med bowl  
saucepan

step 3:

Whisk together flour, baking powder, and salt in a small bowl.

flour  
baking powder  
salt

small bowl

step 4:

Whisk together sugar, eggs, and vanilla in a large bowl, then pour in chocolate mixture, whisking until combined well. Whisk in flour mixture, then stir in walnuts and transfer batter to bak-

sugar eggs vanilla  
walnuts

large bowl  
whisk

step 5:

Bake until top is shiny and set and sides have begun to pull away slightly (a wooden pick or skewer will not come out clean), about 35 minutes, for fudgy brownies; or until wooden pick

toothpick

step 6:

Cool brownies completely in pan on a rack. Invert onto a cutting board, remove paper, and cut into squares.

cutting board



# BROWNIES

serves 4

# 45<sub>MIN</sub>

## MATS

butter  
chocolate  
flour  
baking powder  
salt  
sugar  
eggs  
vanilla  
walnuts

## FOOD GROUPS

SUGAR

DAIRY

PROTEIN

### instructions

### ingredients

### tools

step 1:

Put oven rack in middle position and preheat oven to 350°F. Grease a 9-inch square baking pan (2 inches deep) and line bottom and sides with wax paper, then butter paper.

butter

oven  
baking-pan  
wax paper

step 2:

Melt butter and chocolate in a medium heatproof bowl set over a saucepan of simmering water, stirring occasionally, until smooth.

2 sticks of unsalted  
butter

med bowl  
saucepan

8oz coarsely  
chopped bitter-  
sweet chocolate

step 3:

Whisk together flour, baking powder, and salt in a small bowl.

1.25 cups flour  
1 tsp baking powder  
.5 tsp salt

small bowl

step 4:

Whisk together sugar, eggs, and vanilla in a large bowl, then pour in chocolate mixture, whisking until combined well. Whisk in flour mixture, then stir in walnuts and transfer batter to baking pan.

2 cups sugar  
4 large eggs  
2 tsp vanilla  
5 oz walnuts,  
coarsely chopped

large bowl  
whisk

step 5:

Bake until top is shiny and set and sides have begun to pull away slightly (a wooden pick or skewer will not come out clean), about 35 minutes, for fudgy brownies; or until wooden pick or skewer

toothpick

step 6:

Cool brownies completely in pan on a rack. Invert onto a cutting board, remove paper, and cut into squares.

cutting board

# BROWNIES

serves 4

# 45<sub>MIN</sub>

## MATS

butter  
chocolate  
flour  
baking powder  
salt  
sugar  
eggs  
vanilla  
walnuts

## FOOD GROUPS

SUGAR

DAIRY

PROTEIN

### instructions

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### tools

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Put oven rack in middle position and preheat oven to 350°F. Grease a 9-inch square baking pan (2 inches deep) and line bottom and sides with wax paper, then butter paper.

butter

oven  
baking-pan  
wax paper

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2 sticks of unsalted  
butter

med bowl  
saucepan

8oz coarsely  
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small bowl

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Whisk together sugar, eggs, and vanilla in a large bowl, then pour in chocolate mixture, whisking until combined well. Whisk in flour mixture, then stir in walnuts and transfer batter to baking pan.

2 cups sugar  
4 large eggs  
2 tsp vanilla  
5 oz walnuts,  
coarsely chopped

large bowl  
whisk

#### step 5:

Bake until top is shiny and set and sides have begun to pull away slightly (a wooden pick or skewer will not come out clean), about 35 minutes, for fudgy brownies; or until wooden pick or skewer

toothpick

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Cool brownies completely in pan on a rack. Invert onto a cutting board, remove paper, and cut into squares.

cutting board

# BROWNIES

SERVES 4

# 45<sub>MIN</sub>

## MATS

butter  
chocolate  
flour  
baking powder  
salt  
sugar  
eggs  
vanilla  
walnuts

## FOOD GROUPS

SUGAR  
DAIRY  
PROTEIN

### instructions

### ingredients

### tools

1:

Put oven rack in middle position and preheat oven to 350°F. Grease a 9-inch square baking pan (2 inches deep) and line bottom and sides with wax paper, then butter paper.

butter

oven  
baking-pan  
wax paper

2:

Melt butter and chocolate in a medium heatproof bowl set over a saucepan of simmering water, stirring occasionally, until smooth.

2 sticks of un-  
salted butter  
8oz coarsely  
chopped bitter-  
sweet chocolate

med bowl  
saucepan

3:

Whisk together flour, baking powder, and salt in a small bowl.

1.25 cups flour  
1 tsp baking  
powder  
.5 tsp salt

small bowl

4:

Whisk together sugar, eggs, and vanilla in a large bowl, then pour in chocolate mixture, whisking until combined well. Whisk in flour mixture, then stir in walnuts and transfer batter to baking pan.

2 cups sugar  
4 large eggs  
2 tsp vanilla  
5 oz wal-  
nuts, coarsely  
chopped

large bowl  
whisk

5:

Bake until top is shiny and set and sides have begun to pull away slightly (a wooden pick or skewer will not come out clean), about 35 minutes, for fudgy brownies; or until wooden pick or skewer comes out clean, 50 minutes to 1 hour total, for cakey brownies.

toothpick

6:

Cool brownies completely in pan on a rack. Invert onto a cutting board, remove paper, and cut into squares.

cutting board

# BROWNIES

SERVES 4

# 45<sub>MIN</sub>

prep

Put oven rack in middle position and preheat oven to 350°F. Grease a 9-inch square baking pan (2 inches deep) and line bottom and sides with wax paper, then butter paper.

melt:

Melt butter and chocolate in a medium heatproof bowl set over a saucepan of simmering water, stirring occasionally, until smooth.

2 sticks of unsalted butter  
8oz coarsely chopped bittersweet chocolate

whisk

Whisk together flour, baking powder, and salt in a small bowl. Whisk together sugar, eggs, and vanilla in a large bowl, then pour in chocolate mixture, whisking until combined well. Whisk in flour mixture, then stir in walnuts and transfer batter to baking pan.

1.25 cups flour  
1 tsp baking powder  
.5 tsp salt

bake

Bake until top is shiny and set and sides have begun to pull away slightly (a wooden pick or skewer will not come out clean), about 35 minutes, for fudgy brownies; or until wooden pick or skewer comes out clean, 50 minutes to 1 hour total, for cakey brownies.

2 cups sugar  
4 large eggs  
2 tsp vanilla  
5 oz walnuts, coarsely chopped

# BROWNIES

SERVES 4

# 45<sub>MIN</sub>



-2 sticks of unsalted butter  
-8oz coarsely chopped  
bittersweet  
chocolate

1.25 cups flour  
1 tsp baking powder  
.5 tsp salt

2 cups sugar  
4 large eggs  
2 tsp vanilla  
5 oz walnuts, coarsely chopped

prep

Put oven rack in middle position and preheat oven to 350°F. Grease a 9-inch square baking pan (2 inches deep) and line bottom and sides with wax paper, then butter paper.

melt

Melt butter and chocolate in a medium heat-proof bowl set over a saucepan of simmering water, stirring occasionally, until smooth.

whisk

Whisk together flour, baking powder, and salt in a small bowl. Whisk together sugar, eggs, and vanilla in a large bowl, then pour in chocolate mixture, whisking until combined well. Whisk in flour mixture, then stir in walnuts and transfer

bake

Bake until top is shiny and set and sides have begun to pull away slightly (a wooden pick or skewer will not come out clean), about 35 minutes, for fudgy brownies; or until wooden pick or skewer comes out clean, 50 minutes to 1 hour total, for cakey brownies.

# BROWNIES

SERVES 4

# 45<sub>MIN</sub>



-2 sticks butter  
-8oz bittersweet,  
coarsely chopped  
chocolate

1.25 cups flour  
1 tsp baking powder  
.5 tsp salt

2 cups sugar  
4 large eggs  
2 tsp vanilla  
5 oz walnuts

prep

Put oven rack in middle position and preheat oven to 350°F. Grease a 9-inch square baking pan (2 inches deep) and line bottom and sides with wax paper, then butter paper.

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# BROWNIES

SERVES 4

# 45<sub>MIN</sub>

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chocolate

1.25 cups flour  
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.5 tsp salt

2 cups sugar  
4 large eggs  
2 tsp vanilla  
5 oz walnuts

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brownies

45 min

serves 4

2 sticks butter  
8oz bittersweet, coarsely chopped  
chocolate

prep

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brownies

45 min

serves 4

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chocolate

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brownies    45 min    serves 4

2 sticks butter  
8oz bittersweet, coarsely  
chopped chocolate

**Preheat** oven to 350°F and Put oven rack in middle position. Grease a 9-inch square baking pan (2 inches deep) and line bottom and sides with wax paper, then butter paper.

1.25 cups flour  
1 tsp baking powder  
.5 tsp salt

**Melt** butter and chocolate in a medium heat-proof bowl set over a saucepan of simmering water, stirring occasionally, until smooth.

2 cups sugar  
4 large eggs  
2 tsp vanilla  
5 oz walnuts

**Whisk** together flour, baking powder, and salt in a small bowl. Whisk together sugar, eggs, and vanilla in a large bowl, then pour in chocolate mixture, whisking until combined well. Whisk in flour mixture, then stir in walnuts and transfer

**Bake** until top is shiny and set and sides have begun to pull away slightly (a wooden pick or skewer will not come out clean), about 35 minutes, for fudgy brownies; or until wooden pick or skewer comes out clean, 50 minutes to 1 hour total, for cakey brownies.

brownies    45 min    serves 4

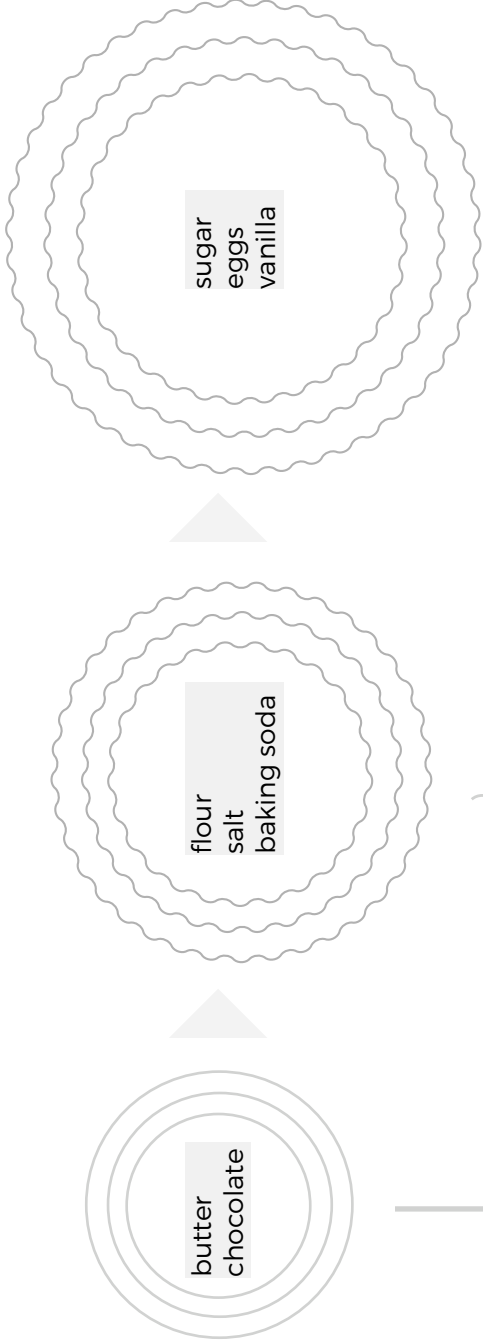
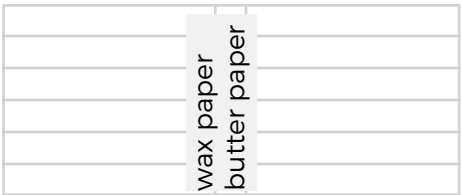
## ingredients

## instructions

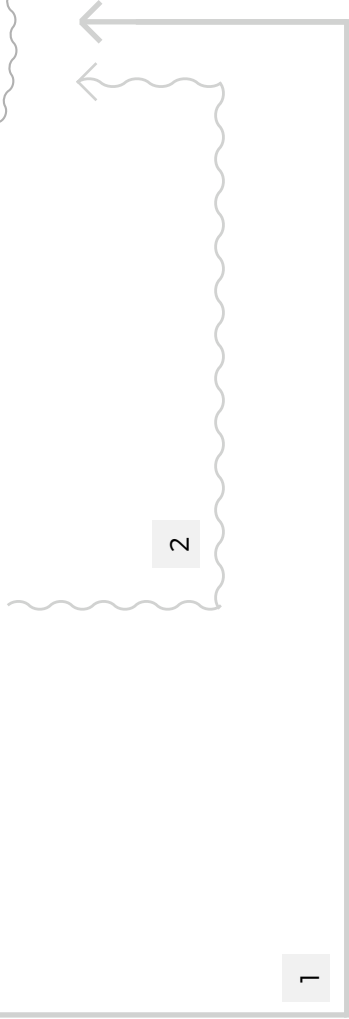
|   |  |
|---|--|
| 2 sticks butter<br>8oz bittersweet, coarsely<br>chopped chocolate | <b>Preheat</b> oven to 350°F and Put oven rack in middle position. Grease a 9-inch square baking pan (2 inches deep) and line bottom and sides with wax paper, then butter paper.  |
| 1.25 cups flour<br>1 tsp baking powder<br>.5 tsp salt             | <b>Melt</b> butter and chocolate in a medium heat-proof bowl set over a saucepan of simmering water, stirring occasionally, until smooth.  |
| 2 cups sugar<br>4 large eggs<br>2 tsp vanilla<br>5 oz walnuts     | <b>Whisk</b> together flour, baking powder, and salt in a small bowl. Whisk together sugar, eggs, and vanilla in a large bowl, then pour in chocolate mixture, whisking until combined well. Whisk in flour mixture, then stir in walnuts and transfer                     |
|   | <b>Bake</b> until top is shiny and set and sides have begun to pull away slightly (a wooden pick or skewer will not come out clean), about 35 minutes, for fudgy brownies; or until wooden pick or skewer comes out clean, 50 minutes to 1 hour total, for cakey brownies. |

step 1: make mixtures

350F



step 2: combine mixtures



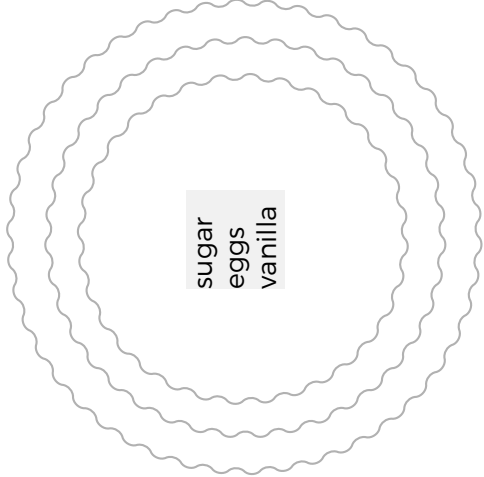
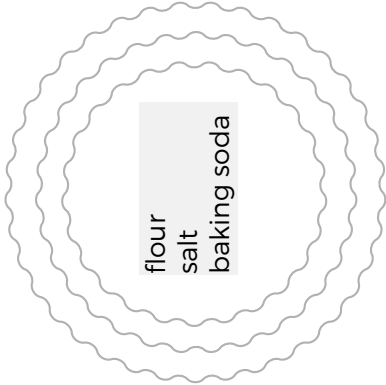
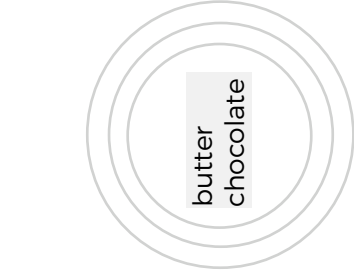
3  
chopped walnuts

step 3: bake

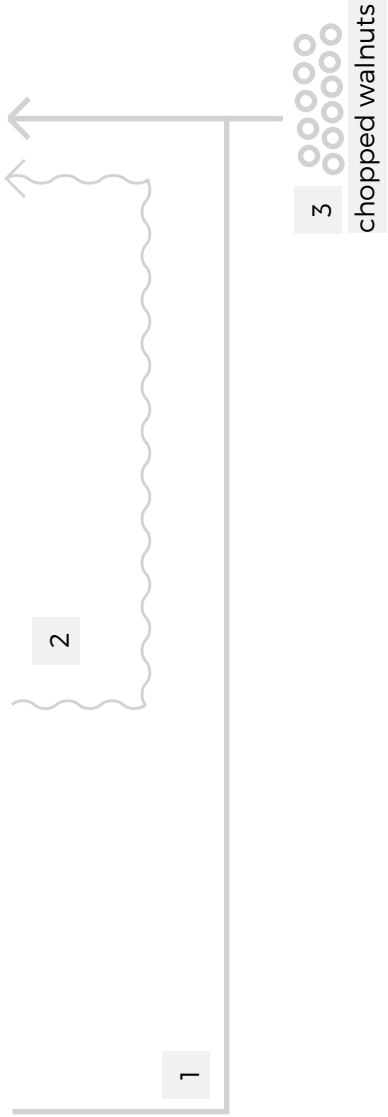
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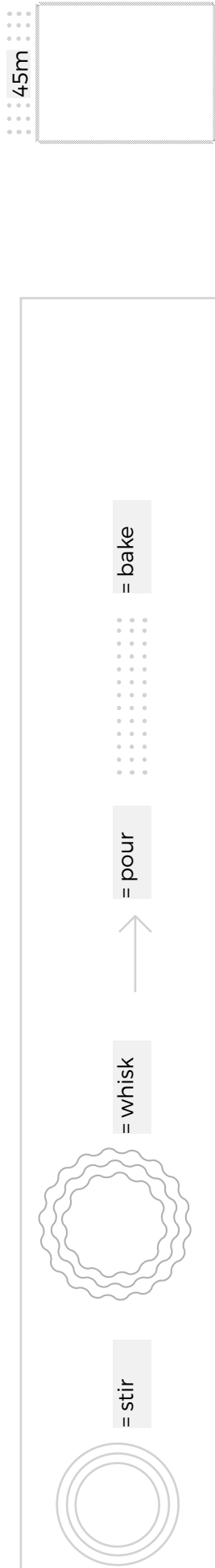
step 1: make mixtures



step 2: combine mixtures

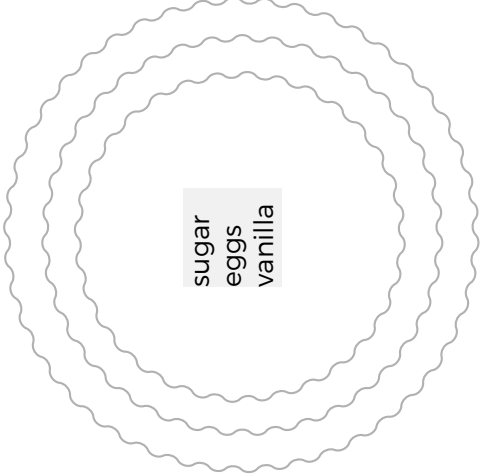
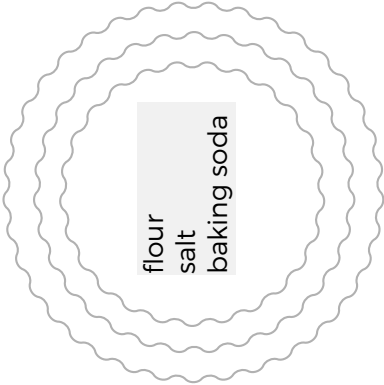
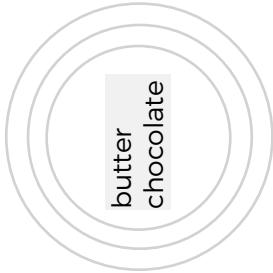


step 3: bake

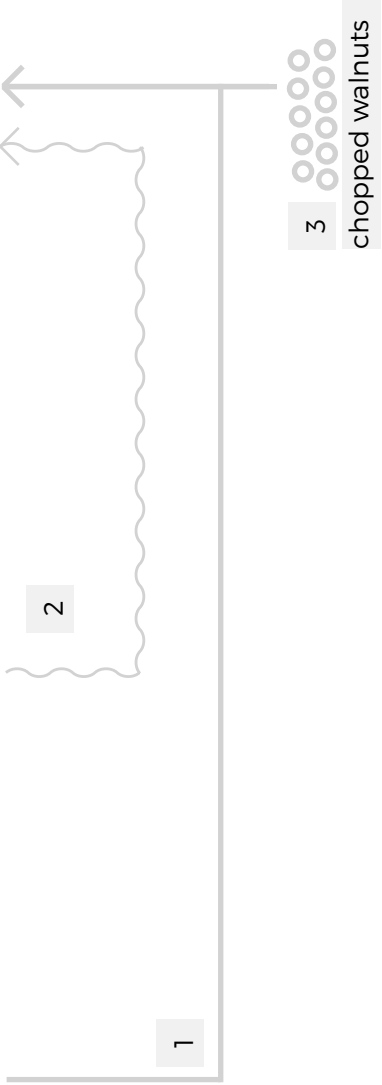


step 1: make mixtures

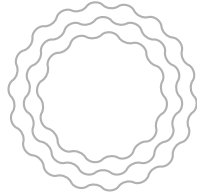
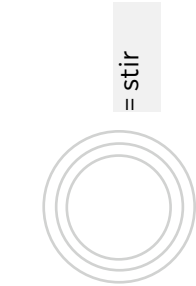
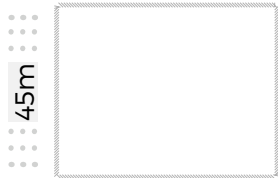
350F



step 2: combine mixtures



step 3: bake

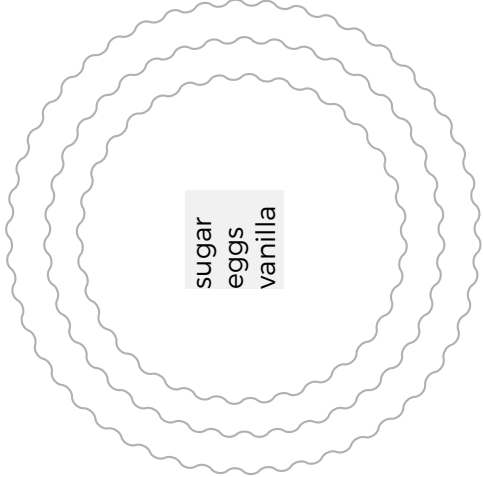
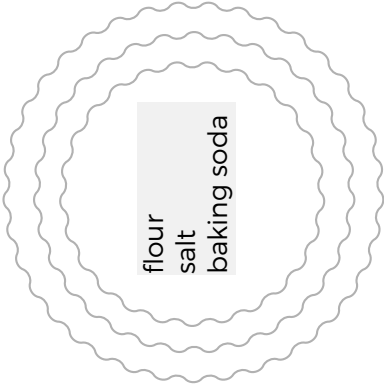
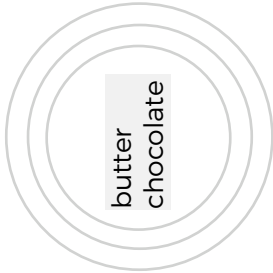
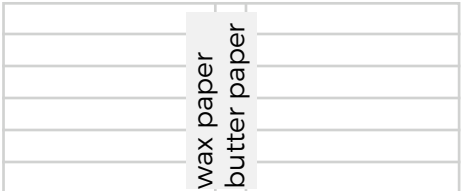


brownies  
serves 4

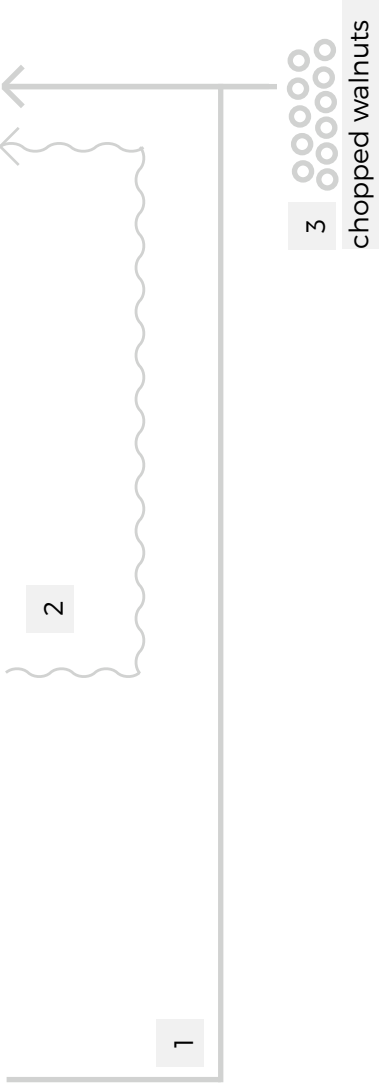
- 2 sticks butter
- 8oz chocolate
- 1.25 cups flour
- 1 tsp baking powder
- .5 tsp salt
- 2 cups sugar
- 4 large eggs
- 2 tsp vanilla
- 5 oz walnuts

step 1: make mixtures

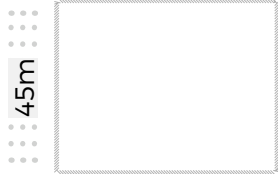
350F



step 2: combine mixtures



step 3: bake



brownies  
serves 4

- 2 sticks butter
- 8oz chocolate
- 1.25 cups flour
- 1 tsp baking p
- .5 tsp salt
- 2 cups sugar
- 4 large eggs
- 2 tsp vanilla
- 5 oz walnuts

