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Chewy Cocoa Brownies

By: NESTLE® TOLL HOUSE®
"Moist and chewy, this brownies will be a hit whether as an afternoon snack or topped with ice cream and served as an after dinner dessert."

★ ★ ★ ★ ★

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Prep Time: 20 Min

Cook Time: 25 Min

Ready In: 45 Min

Servings (Help)

12 ☒ US ☐ Metric

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Original Recipe Yield 12 brownies

Ingredients

1 2/3 cups granulated [sugar](#)
3/4 cup [butter](#) or margarine, melted
2 tablespoons water
2 large eggs
2 teaspoons [vanilla](#) extract
1 1/3 cups all-purpose flour
3/4 cup NESTLE® TOLL HOUSE® Baking Cocoa
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup chopped nuts
powdered sugar

Directions

1. PREHEAT oven to 350 degrees F. Grease 13x9-inch baking pan.

2. COMBINE sugar, butter and water in large bowl. Stir in eggs and vanilla extract. Combine flour, cocoa, baking powder and salt in medium bowl; stir into sugar mixture. Stir in nuts. Spread into prepared baking pan.


3. BAKE for 18 to 25 minutes or until wooden pick inserted in center comes out slightly sticky. Cool completely in pan on wire rack. Sprinkle with powdered sugar. Cut into bars.

Nutritional Information

Amount Per Serving Calories: 335 | Total Fat: 18.1g | Cholesterol: 66mg

Powered by ESHA Nutrient Database

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★★★★★

Reviewed on Jan. 16, 2005 by [LISA B](#)

I made 1/2 recipe in an 8x8 pan and they were excellent! It should be mentioned that when...

★★★★★★

Reviewed on Sep. 26, 2006 by [Rachel B](#)

I have now made this several times, which I believe would make this recipe my standard. These...

★★★★★★

Reviewed on Feb. 11, 2006 by [Chi Nguyen](#)

this recipe is amazing! i modified it a little bit to suit my taste, but still: incredible! i ...

★★★★★★

Reviewed on Jan. 24, 2006 by [Sarah](#)

I am a volunteer serving in the Philippines on a very slim budget, but I love cooking and...

★★★★★

Reviewed on Feb. 12, 2004 by [KHENLEY](#)

These were quick, easy, and delivered the brownie satisfaction we were looking for. I keep all...

★★★★★

Reviewed on Feb. 23, 2006 by [QuakerBaker](#)

these are pretty good, i used a cup of cocoa powder, they're chewy and very fudgy.

★★★★★★

Reviewed on Nov. 14, 2003 by [KER0WYN](#)

I used this recipe and then added a cheesecake topping by using the "Cheesecake Brownies"...

★★★★★★

Reviewed on Oct. 27, 2004 by [GIGI9801](#)

YUM YUM YUMMY!! These are fabulous!! This is the 3rd recipe I've tried for brownies and by...

★★★★★★

Reviewed on Feb. 23, 2006 by [Basg](#)

Terrific! These are super simple, chewy and delicious.

★★★★★★

Reviewed on Nov. 7, 2003 by [GMARIE23](#)

Great recipie and easy! I added 1 cup of chocolate chips and turned out wonderful.

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