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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

Servings (Help)

12 • US OMetric

Ingredients

2 tablespoons water

1/4 teaspoon salt

powdered sugar

3/4 cup chopped nuts

2 large eggs

Original Recipe Yield 12 brownies

1 2/3 cups granulated sugar

2 teaspoons <u>vanilla</u> extract

1 1/3 cups all-purpose flour

1/2 teaspoon baking powder

3/4 cup butter or margarine, melted

3/4 cup NESTLE® TOLL HOUSE® Baking Cocoa

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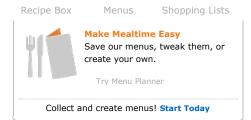
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25 Min

Ready In:

45 Min

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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



Powered by ESHA Nutrient Database

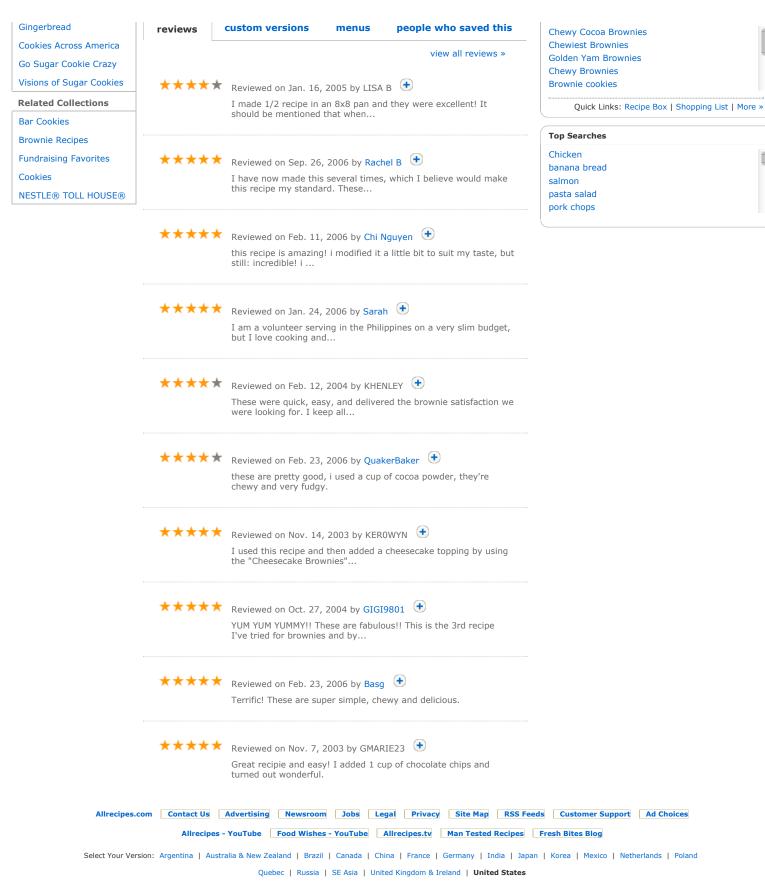
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