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**Walnut Brownies** 





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**Prep Time:** 

By: Lorraine Silver

"I LEARNED to make these brownies in 1957 in home economics class. They were the first goodies I'd ever baked by myself. Now, 40 years later, I still make a batch occasionally. The recipe calls for basic ingredients on hand in most every kitchen, and the rich chocolate flavor is delicious, -Lorraine Silver, Chicopee, Massachusetts"



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**Cook Time:** 

Original Recipe Yield 8 servings

#### **Ingredients**

1/4 cup shortening

3 tablespoons baking cocoa

1/2 cup sugar

1/4 teaspoon vanilla extract

1/2 cup all-purpose flour

1/4 teaspoon baking powder

1/8 teaspoon salt

1/4 cup chopped walnuts

### **Directions**

- 1. In a small mixing bowl, cream shortening and cocoa; beat in egg, sugar and vanilla. Combine dry ingredients; gradually add to creamed mixture. Beat on low speed until thoroughly combined. Stir in walnuts.
- 2. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 15-20 minutes or until a toothpick inserted near the center comes out clean.

#### **Footnotes**

Editor's Note: This recipe may be doubled and baked in an 8-in. square pan for 20-25 minutes.

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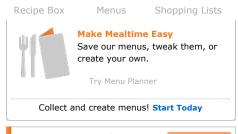
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This recipe turned out fantastic!! Although, I did substitute the shortening for butter and...





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★★★★★ Reviewed on Nov. 13, 2011 by mamainmass 🛨



 $\star\star\star\star\star$  Reviewed on Oct. 27, 2011 by QueenCook  $ext{ } ext{ } ext{$ 



Pretty good brownie recipe. Didn't use the walnuts but they tasted

 $\star\star\star\star\star$  Reviewed on Oct. 17, 2011 by shinnis +



I'm eating a warm one as I type this...Pretty good...walnuts would have been good..but I...

 $\star\star\star\star\star$  Reviewed on Jun. 22, 2008 by erindancerpants  $\, \oplus \,$ 



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\*\*\*\*
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