



Walnut Brownies

★★★★★

These flourless chocolate walnut brownies are a taste and texture lovers' dream- A gooey, fudgy brownie, loaded with chopped walnuts! Made in one bowl and ready in under 30 minutes!

Course

Dessert

Cuisine

American

Prep Time

5 minutes

Cook Time

28 minutes

Total Time

33 minutes

Servings

12 Servings

Calories

199kcal

Author

Arman Liew

Ingredients

- 1 tablespoon cocoa powder
- 3 tablespoons corn starch Can substitute for arrowroot powder or Tapioca starch
- 1/2 teaspoon salt
- 3/4 cup sugar
- 6 tablespoons butter Can substitute for coconut oil
- 8 ounces chocolate chips
- 2 large eggs
- 1 cup walnuts roughly chopped

Instructions

1. Preheat the oven to 180C/350F. Line an 8 x 8-inch pan with parchment paper and set aside.
2. In a small bowl, sift your cocoa powder and cornstarch to avoid any clumps in the batter. Add the salt.
3. In a small saucepan, add your butter and chocolate. On low heat, heat the butter and chocolate until melted and glossy. Remove from heat.
4. Moving quickly, add your sugar and whisk very well, until combined. Add the eggs, one at a time, and mix well into the mixture. Add your dry ingredients and mix until the batter is no longer grainy and smooth. Fold through your walnuts.
5. Transfer your brownie mixture to the lined pan. Top with extra brownies and bake for 26-28 minutes, or until a toothpick comes out just clean from the center.
6. Remove from the oven and let the brownies cool completely before slicing.

Notes

TO STORE. Brownies are best stored in the fridge to avoid spoiling and ensure freshness. Place brownies in a sealable container and place in the fridge for up to 7 days.

TO FREEZE. These brownies are freezer-friendly and can be stored in the freezer. Individually wrap brownies in parchment paper and place them in a ziplock bag or shallow container. Brownies will keep fresh for up to 6 months.

Frost the brownies: I sometimes like to add a frosting to the top, but that is completely optional.

Add mix-ins: If you like some other textures in the brownies, swap out half the walnuts with pecans, peanuts, or almonds.

Nutrition

Serving: 1Brownie | Calories: 199kcal | Carbohydrates: 26g | Protein: 34g | Fat: 12g | Sodium: 3mg | Potassium: 6mg | Fiber: 3g | Sugar: 16g | Vitamin A: 200IU | Vitamin C: 4.1mg | Calcium: 20mg | Iron: 0.5mg | NET CARBS: 23g

Recipe written by: © thebigmansworld.com ®