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by The Bakealogue

Fudge nut brownies



Ingredients

All Purpose Flour: 1 and 1/3 cup
Caster Sugar: 1 and 1/2 cup
Baking Powder: 1 tsp
Cocoa Powder: 3/4 cups
Walnuts (chopped): 1/2 cup
Eggs (at room temperature): 4
Vegetable Oil: 2/3 cup
Vanilla Essence: 2 tsp

Preparation

1. Pre-heat your oven at 180 degrees Celsius. Grease a 13 x 9 inch baking tray.
2. In a bowl mix together all the dry ingredients ie. All purpose flour, caster sugar, baking powder, cocoa powder, and chopped walnuts.
3. In another bowl add and whisk the eggs, vegetable oil and vanilla essence.
4. Add the wet ingredients to the dry bowl. Fold with the help of a spatula until all the ingredients are well-incorporated.
5. Pour the batter in to your baking tray. Add some additional chopped walnuts on top of the batter (optional).
6. Bake in your pre-heated oven at 180 degrees Celsius until a skewer inserted in the centre of the brownie comes out clean.
7. Congratulations! Your fudge nut brownies are ready to be served!

Cooks Note

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