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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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