Decadent Chocolate Brownies

Yield: 16 brownies
Preparation Time: About 25 minutes
Baking Time: About 40 minutes

Ingredients:	Equipment:
• 2 tsp (10mL) butter (to grease the pan) • ¾ cup (175mL) toasted nuts (pecan, walnuts, or hazelnuts) • 2/3 cup (150mL) all purpose flour • ½ tsp (2mL) salt • ½ tsp (2mL baking powder • ¾ cup (175mL)good quality chocolate chips • 2/3 cup (150g) unsalted butter • 1 ¼ cup (300mL) sugar • 2 tsp (10mL) vanilla • 3 large eggs	• measuring cups and spoons • baking pan, to toast nuts • 8 inch square baking pan • foil or parchment paper • plastic bag (to roll nuts in) • rolling pin • large heatproof bowl • medium-sized pot • dinner knife • whisk • small bowl • wooden spoon • rubber spatula • wooden skewer • cooling rack

Method:

1. Place oven rack in the middle position of the oven. Turn on to 160C (325F)
2. Grease sides of pan with butter. Fit foil or parchment in the pan and up 2 sides, so that you can use the foil or parchment as handles to pull the cooked brownies from the pan. Lightly rub the foil with butter, if using foil.
3. Place the nuts in another baking pan and place in the oven for 8 – 10 minutes, or until a golden brown and you can smell them. Remove the pan and let cool.

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4. When nuts are cool, place in a plastic bag or Ziplock bag, remove the air and seal the bag. With a rolling pin, lightly crush the nuts. Put aside for now.
5. Measure the all purpose flour, salt and baking powder into a small bowl and whisk together.
6. Fill a medium-sized pot ¼ full with water. Place pot on the stove and turn on to high. When the water simmers, turn the heat off.
7. Cut the butter into small pieces with a dinner knife. Place the butter and chocolate in a large bowl and set over the simmering water. The bowl should not touch the water. Stir the butter and chocolate with a wooden spoon until melted. Remove the bowl from the pot and wipe the water from the bottom of the bowl.
8. Add the sugar and the vanilla to the melted chocolate mixture and mix until smooth.
9. Crack the eggs into a small bowl. Whisk the eggs into the chocolate mixture, one at a time. Fully mix in each egg before adding the next one. Mix until the batter is smooth and glossy.
10. Add the dry ingredients and fold in to the chocolate mixture only until just combined.
11. Fold in the toasted nuts.
12. Pour the batter into the prepared pan, using a rubber spatula to scrape out all of the batter. Spread the batter evenly in the pan.
13. Bake the brownies about 40 minutes or until a wooden skewer comes out with wet crumbs when poked into the centre of the pan of brownies. Check after 35 minutes.
14. Remove from the oven and cool on a cooking rack.
15. Once cool, use foil handles to pull the brownies out of the pan. Cut into squares.

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