

BEECK'S RECIPE COLLECTION

WALNUSS BROWNIES

PREPARATION:

Walnut brownies should not be baked for too long so that the centre remains moist and doesn't dry out. Put butter into a saucepan and heat over medium heat.

Break the bittersweet chocolate into small pieces and let it melt in the butter while stirring. Stir brown sugar into the chocolate mass. Remove the pot from the cooker and let it cool briefly. Add eggs, vanilla sugar or vanilla aroma and a pinch of salt and stir into the chocolate well. Mix flour with the baking powder and stir into the chocolate using an egg whisk. Chop the walnuts and mix them into the dough.

Generously grease a dripping pan of approx. 20 x 20 cm and fill with the dough for the walnut brownies approx. 3 cm high.

You can also use the baking tray if you use aluminium foil to form a border and in doing so, make the tray smaller. In this case, please also grease the aluminium foil. Preheat the oven to 180°. Bake the walnut brownies on a rack in the middle of the oven for approx. 20-25 min. Let cool and cut into approx. 5 cm large squares.

ENJOY YOUR MEAL!