



# Chiptastic Brownie Slices

**YIELD: 17 SLICES**

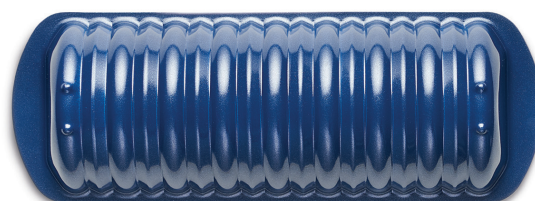
*Enhanced by the addition of our Chiptastic Chocolate Chip Blend, these one-bowl fudge brownie slices make a decadent dessert; try them with a scoop of ice cream.*

## INGREDIENTS

8 tablespoons (113g) unsalted butter, cut into chunks  
 1 cup + 2 tablespoons (224g) sugar  
 ½ teaspoon salt  
 ½ cup + 2 tablespoons (53g) Burgundy Cocoa Powder  
 2 large eggs, cold from the refrigerator  
 2 teaspoons King Arthur Pure Vanilla Extract  
 ¾ cup (90g) King Arthur Unbleached All-Purpose Flour  
 ½ teaspoon baking powder  
 1 cup (170g) Chiptastic Chocolate Chip Blend  
 ½ cup (57g) chopped walnuts

## INSTRUCTIONS

1. Grease a Ridged Cake Loaf Pan; preheat the oven to 350°F.
2. In a large heatproof bowl, combine the butter, sugar, and salt. Microwave on high for 1½ to 2 minutes, until the butter is melted. Remove from the microwave, add the cocoa, and stir the mixture thoroughly.
3. Mix in the eggs one at a time, stirring well after each addition. Stir in the vanilla.
4. Add the flour and baking powder, stirring until evenly combined. Scrape the bowl to make sure there are no dry floury spots.
5. Make sure the batter is cooled to lukewarm, then stir in the chips and walnuts.
6. Transfer the batter to the prepared pan, place the pan on a baking sheet, and bake for 40 to 43 minutes. A paring knife inserted into the center should come out mostly clean, with a few moist crumbs sticking to it.
7. Remove the pan from the oven and cool on a rack for at least 90 minutes. Flip the brownies onto a serving platter; serve with a scoop of ice cream and a drizzle of caramel sauce on top.





\* 2 1 2 4 6 7 \*