



Chocolate Chip Walnut Brownies

Prep Time
40 min + 30 min chilling

Baking Time
40 min

Total Time
1 hr 50 min

Yields
16 brownies



Our scrumptious chocolate chip walnut brownies are studded with semi-sweet chocolate chips and chopped walnuts and. They range more on the side of cakey than fudgy, meaning they're not too heavy but still an excellent, no-crumbs-will-be-left chocolate fix. The brownies are baked on a buttery crust the brownies are baked on, which gives you the best of both worlds: a crunchy, crumbly base topped with a soft chocolate brownie. We used walnuts and semi-sweet chocolate chips for the brownies. If you're looking to make variations, use white, milk or butterscotch chocolate chips and swap the walnuts for chopped pecans or hazelnuts.

Instructions

1) Mix the crust

Sift the flour into a large mixing bowl. Add the butter cubes, granulated sugar, egg and a pinch of salt. Knead into a smooth dough, wrap in clingfilm (plastic/saran wrap) and refrigerate for 30 minutes.

2) Preheat the oven

Preheat the oven to 200°C (400°F / gas mark 6). Grease a 30 cm x 30 cm (12 in x 12 in) square cake tin (pan) with butter or baking spray.

3) Bake the crust

Place the chilled dough disk between two sheets of baking (parchment) paper and roll to the size of baking tin (pan.) Transfer the dough into the baking tin (pan) and with a fork. Bake for 10 minutes, then remove from the oven and set aside.

4) Melt the chocolate

Add the chopped dark (bittersweet) chocolate into a medium-sized mixing bowl and place over (but not touching) simmering water. Stir occasionally until melted and smooth. Remove bowl from heat and set aside.

5) Mix the brownie batter

In a large mixing bowl, cream the butter and sugar with a hand-held or stand mixer with the paddle attachment until pale and fluffy. Add the egg yolks and melted chocolate and mix until incorporated. Stir in the flour, cornflour (cornstarch), chopped walnuts, and chocolate chips. In another mixing bowl, whip the egg whites until stiff and fluffy. Fold in the whipped egg whites into the brownie batter and gently mix to combine the ingredients.

6) Bake the chocolate chip walnut brownies

Spread the brownie batter evenly onto the pre-baked crust and bake in the pre-heated oven for 30 minutes. Remove from the oven, let cool for 10 minutes, and cut the brownie into 16 squares.

Ingredients

For the crust

250 g (2 cups) plain (all-purpose) flour

115 g (1/2 cup / 1 stick) cold unsalted butter, cut into cubes

2 tbsps granulated sugar

1 egg (UK & Europe: M / US, CA, AUS & NZ: L)

a pinch of salt

For the brownie

100 g (3.5 oz) dark (bittersweet) chocolate, finely chopped, or chocolate chips

150 g (2/3 cup / 1 1/3 stick) cold unsalted butter, cut into cubes

150 g (3/4 cup) brown sugar, packed

3 eggs (UK & Europe: M / US, CA, AUS & NZ: L), separated

2 tsp vanilla extract

150 g (1 1/2 cups) plain (all-purpose) flour

75 g (2/3 cup) cornflour (cornstarch)

1 tsp baking powder

100 g (3/4 cup) walnuts, shelled and chopped

100 g (1/2 cup) chocolate chips