

bowl brownies

Makes: 16 brownies. **Prep:** 5 minutes.

Bake: at 350° for 23 to 25 minutes.

**1 bag (12 ounces) semisweet
chocolate chips**

1/4 cup (1/2 stick) unsalted butter

3/4 cup sugar

2 eggs

1 cup flour

1/4 teaspoon salt

**1/2 cup plus 2 tablespoons chopped
walnuts**

1 teaspoon vanilla extract

1. Heat oven to 350°. Line an 8-inch-square baking pan with nonstick aluminum foil.

2. Combine 1 cup of the chocolate chips (half the bag) and butter in a medium-size microwave-safe bowl. Microwave on HIGH for 1 minute. Stir until smooth.

Whisk in sugar, then eggs. Stir in flour and salt until smooth. Fold in 1/2 cup of the chopped walnuts and the vanilla. Transfer batter to prepared pan.

3. Bake brownie at 350° for 23 to 25 minutes. Finely chop remaining 2 tablespoons walnuts.

4. Sprinkle remaining 1 cup chocolate chips over brownie and return to oven for 2 minutes. Remove from oven, and spread melted chips until smooth, to form a frosting. Top with finely chopped walnuts. Refrigerate 20 minutes to firm chocolate, then cut into squares. Store at room temperature.

Per serving: 238 calories; 13 g fat (5 g sat.); 2 g protein; 30 g carbohydrate; 1 g fiber; 45 mg sodium; 34 mg cholesterol. **FC**

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