

Double Chocolate Brownies

Ingredients

½ cup butter
1 cup sugar
2ozs bittersweet chocolate
1 whole egg
½ tsp vanilla
1/3 cup all-purpose flour
2 tbsp cocoa
¼ tsp salt
½ cup walnuts

Method

Combine the butter, sugar, and chocolate in a bowl over a double boiler and heat until chocolate has melted. Remove chocolate mixture from the double boiler and beat in the egg and vanilla.

Sift together the flour, cocoa, and salt and fold into the chocolate mixture. Add the walnuts and lightly fold them in.

Lightly grease the convectionware and pour in the brownie batter. Secure the lid and place in a preheated 350 degree oven for 25 minutes.

Remove the brownies to a plate and let cool for 15 minutes before serving.