

# Our State eats

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## Walnut Fudge Brownies

*Yield: 6 large brownies.*

- 1½ cups granulated sugar**
- ¾ cup all-purpose flour**
- ⅔ cup cocoa powder, sifted**
- ½ cup powdered sugar, sifted**
- ½ cup dark (60 percent cacao) chocolate chips**
- 1 teaspoon sea salt**
- 2 large eggs, at room temperature**
- ½ cup canola oil**
- 2 tablespoons water**
- ½ teaspoon vanilla extract**
- 1 cup chopped walnuts**

Preheat oven to 325°. Lightly grease an 8 x 8-inch baking dish with cooking spray. Line the baking dish with a 12 x 12-inch sheet of parchment paper and coat with cooking spray.

In a medium bowl, combine the granulated sugar, flour, cocoa powder, powdered sugar, chocolate chips, and salt. In a large bowl, whisk together the eggs, canola oil, water, and vanilla. Sprinkle the dry mixture over the wet mixture and stir until just combined. Batter will be thick.

Pour the batter into the prepared pan and use a spatula to spread it into the corners. Sprinkle the walnuts evenly over the top. Bake for 40 to 45 minutes, or until a toothpick comes out with only a few crumbs attached. The brownies should be gooey in the middle but will firm up as they cool. Allow brownies to cool completely before slicing, approximately 2 hours. Store in an airtight container at room temperature or in the refrigerator. These also freeze well!



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