

Chocolate Fudge Brownies

For the “chocoholics” in all of us, these rich fudge brownies are a snap to make!

Ingredients:

4 ounces, (115 g) semi -sweet chocolate, chopped

2 ounces, (57 g) unsweetened chocolate, chopped

½ cup, (115 g) butter, room temperature

1 cup, (200 g) white sugar

2 large eggs at room temperature

½ cup (72 g) flour

½ tbsp (8 ml) vanilla extract

Pinch of salt

1 ½ cups (45 g) nuts, chopped (optional)

Directions:

1. Fill a double boiler with 2 inches of water, bring to a boil. Meanwhile, place the chocolate and butter in the top half of the double boiler (a pot of water and stainless steel mixing bowl that fits inside will work for this). When the water has come to a boil, remove from heat and place the pot/bowl of chocolate and butter over top of the water, stirring until completely melted.
2. Mix in the sugar. One at a time mix in the eggs completely, incorporating before mixing in the next one. Add the vanilla, salt and flour, whisking until smooth. Add the nuts and mix.
3. Cut a piece of parchment paper to fit the bottom of the inner pan. Pour in the brownie mix and lightly spread it out. Place the pan into the multi cooker, select the Brownie setting, and press Start.
4. Once you hear the beep, remove the pan and allow the brownie to cool for 10 minutes before removing the brownie from the pan. Removing the brownie from the pan can be done by placing the steaming basket inside the pan and flipping the pan over allowing the brownie to fall onto the steaming basket. Remove the parchment paper and turn it back over onto a serving plate.