



## Savoury Brownies with Walnuts



### PREP TIME

15 minutes

### COOKING TIME

25-30 minutes

### SERVES

6 people

### INGREDIENTS

- 150g (1 1/4 cups) all-purpose flour
- 4 tbsp cocoa powder
- 1 tsp baking powder
- 1/4 tsp salt
- 170g (3/4 cup) butter, melted
- 200g (1 cup) granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1/2 cup chocolate chips
- 1/2 cup chopped walnuts

### STEPS

- 1.** Preheat the oven to 350°F (175°C).
- 2.** In a mixing bowl, whisk together the flour, cocoa powder, baking powder, and salt.
- 3.** In another bowl, mix together the melted butter and granulated sugar until well combined.
- 4.** Add the eggs and vanilla extract to the butter-sugar mixture and whisk until smooth.
- 5.** Gradually add the dry ingredients to the wet ingredients and mix until fully combined.
- 6.** Fold in the chocolate chips and chopped nuts.
- 7.** Pour the batter into the Ekaú SmartFlex Square mould.
- 8.** Bake for 25-30 minutes or until a toothpick inserted in the center comes out clean.
- 9.** Let the brownies cool in the mold for 10 minutes, then pop-out the cake!

### THE TOOLS WE USED



Square pan  
**SMARTFLEX**  
Silicone bakeware

Others:

- Mixing bowl
- Spatula
- Measuring cups and spoons
- Whisk

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