

# Chocolate Chunk Brownies

From "Chocolatier," 9/1989



- 1 1/4 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1/8 teaspoon baking powder, double acting
- 1/8 teaspoon salt
- 14 ounces semisweet chocolate, finely chopped
- 1 cup granulated sugar (I scant the cup by about 2 T.)
- 2 tablespoons granulated sugar
- 9 tablespoons unsalted butter, cut into tablespoons
- 1/4 cup light corn syrup
- 1/4 cup water
- 3 large eggs, chilled
- 1 tablespoon vanilla extract
- 1 1/2 cups walnuts, coarsely chopped
- 9 ounces dark chocolate, chopped in 1/4" chunks

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 24

*These are really rich, chewy and delicious.*

1. Position rack in center of oven and preheat to 325. Line a 9x13 baking pan with a double thickness of foil so the foil extends 2 inches beyond the 2 shorter ends of the pan. Fold overhang down along the sides of the pan. Butter the bottom of the foil-lined pan.
2. In a medium bowl, stir together the flour, baking soda, baking powder and salt. Place the semisweet chocolate in a large bowl.
3. In a medium saucepan, combine the sugar, butter, corn syrup and water. Cook over medium heat, stirring constantly with a wooden spoon, until the butter melts, the sugar is dissolved and the mixture comes to a boil. Remove from heat and pour hot syrup over the chocolate. Let mixture stand for 1-2 minutes, to melt the chocolate. Whisk until smooth.
4. One at a time, whisk in the eggs, blending until smooth. Whisk in the vanilla and the flour mixture, mixing until the batter is smooth. Using a rubber spatula, fold in 1 cup of the walnuts and 6 ounces of the dark chocolate chunks.
5. Scrape the batter into the prepared pan and spread it evenly with a spatula. Sprinkle the remaining 1/2 cup of walnuts and 3 ounces of chocolate chunks over the top of the batter. Bake the brownies for 40-50 minutes, or until a cake tester or toothpick inserted into the center of the brownies comes out with a few moist crumbs clinging to it.
6. Invert the brownies onto a large plate or cutting board. Remove the pan and carefully peel off the foil. Invert again onto a smooth cutting surface and cut into 24 bars. Cool the brownies in the pan and set on a wire rack. When the brownies are completely cool, cover the pan of brownies with plastic wrap and let them set at room temperature for at least 6 hours, or overnight. Will keep in a covered container for about 5 days.

Per Serving (excluding unknown items): 295 Calories; 18g Fat (49.8% calories from fat); 5g Protein; 35g Carbohydrate; 1g Dietary Fiber; 38mg Cholesterol; 43mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 3 1/2 Fat; 2 Other Carbohydrates.