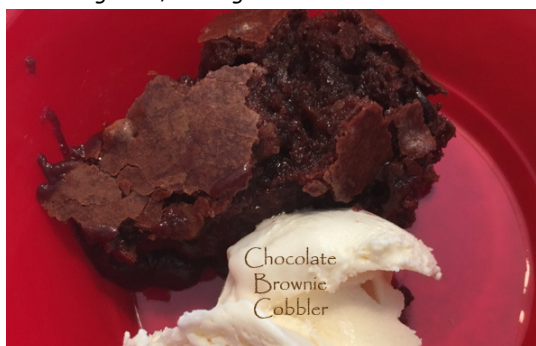


Chocolate Brownie Cobbler

Tarla Fallgatter, cooking instructor



Servings: 10

1. Preheat oven to 350°F.
2. Butter a 9-inch baking dish (glass or ceramic).
3. Melt butter and chocolate in a bowl over simmering water until melted and smooth. Remove from the heat and add sugar and eggs. Mix well. Add vanilla, both quantities of flour and salt. Stir in walnuts and chocolate pieces/chips and transfer to prepared baking dish.
4. Bake until top is crisp, 40-50 minutes. Center of cobbler should be soft. Cool in a rack for 15 minutes. Dust with cocoa powder. Spoon the cobbler into bowls and serve with vanilla ice cream. As the cobbler cools, it firms up some and won't have the soft, runny consistency.

1 cup unsalted butter
5 ounces bittersweet chocolate
1 1/2 cups sugar
4 large eggs
1/2 teaspoon vanilla extract
1/2 cup all purpose flour
1/3 cup all purpose flour
1/2 teaspoon salt
3/4 cup walnuts, toasted, coarsely chopped
1/2 cup chocolate chips, or pieces
cocoa powder
vanilla ice cream

Per Serving (excluding unknown items): 531 Calories; 37g Fat (58.7% calories from fat); 8g Protein; 50g Carbohydrate; 4g Dietary Fiber; 134mg Cholesterol; 141mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 7 Fat; 2 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com