

Mac Nut Miracle Brownies

Level: Easy

Serves: 16

Prep Time: 10 minutes

Cooking Time: 40 to 45 minutes



$\frac{3}{4}$ cup all-purpose flour

$\frac{3}{4}$ tsp. Morton salt

1 cup white granulated sugar

$\frac{1}{2}$ tsp. baking powder

$\frac{1}{2}$ cup unsweetened Dutch process cocoa powder (a good quality brand such as Cacao Di Pernigotti or Guittard)

$\frac{2}{3}$ cup vegetable oil

2 eggs

1 Tbsp. light corn syrup

1 tsp. vanilla

$\frac{1}{2}$ to $\frac{3}{4}$ cup unsalted macadamia nuts, chopped

Preheat the oven to 350 degrees. Grease all sides of an 8x8 square pan with butter, then line the buttered pan with parchment paper (the ends of the parchment paper should be longer than the sides of the pan) and then grease the parchment paper.

In a large bowl, sift the dry ingredients: the flour, salt, sugar, baking powder, and cocoa. In a smaller bowl, mix the wet ingredients: the vegetable oil, eggs, corn syrup and vanilla. Add the wet ingredients to the dry ingredients and mix until all are combined. The mixture will be thick. Pour the mixture into the greased pan and spread evenly. Sprinkle the chopped macadamia nuts on the top. Bake for 40 to 45 minutes.

When done baking, let the brownies cool in the pan for 30 minutes. When ready to cut, take out the entire brownie by lifting the edges of the parchment paper and transfer to a cutting board. Cut into pieces and serve.

Notes:

- This brownie is thick and chewy. Because it's not very sweet, use good quality cocoa to enhance the chocolate flavor.
- Substitute the macadamia nuts with walnuts or other nuts, if preferred.

