

Classic Fudge-Walnut Brownies

Submitted by Lydia Smeltz as found at CookingLight.com



¾ cup flour
1 cup sugar
½ cup packed brown sugar
½ tsp baking powder
¼ tsp salt
1 cup bittersweet chocolate chunks, divided
⅓ cup fat-free milk
6 Tbsp butter, melted
1 tsp vanilla extract
2 large eggs, slightly beaten
½ cup chopped walnuts, divided
Cooking spray

1. Preheat the oven to 350°F.
2. Weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour and next 5 ingredients (through salt) in a large bowl. Combine ½ cup chocolate and milk in a microwave-safe bowl; microwave at HIGH 1 minute, stirring after 30 seconds. Stir in butter, vanilla, and eggs. Add milk mixture, ½ cup chocolate, and ¼ cup nuts to flour mixture; stir to combine
3. Pour the batter into a 9-inch square metal baking pan coated with cooking spray; sprinkle with remaining ¼ cup nuts. Bake at 350° for 19 minutes or until a wooden pick inserted in center comes out with moist crumbs clinging. Cool in the pan on a rack. Cut into squares