

Walnut Brownies

Having the crunch of walnuts, packed into chocolate brownies, is a formidable twist to the evergreen hazelnut brownies.

8 brownies



Easy



up to 5 Min.



Ingredients:

For Walnut Brownies:

- 1 Dr. Oetker Nona Brownies Dark Chocolate
- 100 ml Vegetable Oil
- 50 ml Water
- 2 Eggs (large)
- 200 g Walnuts
- Baking Tray (FREE in pack with Dr. Oetker Nona Brownies Dark Chocolate)

- 1 Preheat oven to 180°C.
- 2 Place Dr. Oetker Nona Brownies Dark Chocolate, vegetable oil, water and eggs in a mixing bowl, stir until well combine (with wooden spatula or hand whisk)..
- 3 Fold in walnut to the batter before pouring in a greased rectangle tray. Bake at 180°C for 55 minutes.
- 4 Set brownies aside to cool completely before cutting into squares.

Tip from the Test Kitchen

- Tip: Rinse the knife in very hot water before slicing. This will help prevent the knife from sticking or tearing the cake. After every cut, wipe off the knife for a more pristine slice.