



Brownie Crispies

Servings: 0

Ingredients

- 2 ounces unsweetened chocolate, chopped
- 8 tablespoons (1 stick) salted butter, cut into pieces
- 1 cup sugar
- 2 large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 1/2 cup (2 1/4 ounces) unbleached all-purpose flour (spooned into the cup and leveled)
- 1/2 cup (1 3/4 ounces) walnuts, finely chopped

Directions

Butter an 18 x 12-inch rimmed baking sheet. Tear a 20-inch sheet of parchment off a parchment roll and press it into the pan to line the bottom and sides. Leave overhanging edges in place. Butter the bottom of the parchment. Adjust an oven rack to the center position and preheat the oven to 400 degrees.

Put the chocolate into a medium heatproof bowl and set it into a skillet with about 1-inch of water over medium heat. Stir occasionally as the chocolate melts. Add the butter and stir occasionally as the butter melts. Turn off the heat, and remove the bowl from the skillet.

Beat in the sugar with a wooden spoon. Batter may look granular. Beat in the eggs one at a time and add the vanilla. Batter will be almost smooth. Stir in the flour only until incorporated.

Scrape batter into prepared pan and spread into a thin, even layer. An offset metal spatula works best. Sprinkle the nuts evenly over the top.

Bake 13 to 15 minutes, until the brownie is set and edges are tinged a dark brown. Cool 3 minutes, then cut brownie into 30 squares. Cool completely in the baking pan.

While crispies cool, readjust the thermostat to 250 degrees. Bake 30 minutes cool crispies on the baking sheet. They'll become really crisp and crunchy. Store airtight.

Makes 30 crispies.

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