

in the kitchen

PITTSBURGH'S HOME FOR KITCHENWARES

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Chocolate Brownie Cupcakes

Makes 16 - 18 cupcakes

A perfect sweet ending to a meal, these hybrid cupcake brownies are nutty, chocolate-y, and oh so delightful! With more of a cake-like texture (instead of chewy), these are a perfect dessert or an anytime treat to share with loved ones this Valentine's season.

Ingredients:

1 cup butter, melted
1/2 cup chocolate chips
1-1/2 cup walnuts, broken into pieces
1-1/4 cup flour
1/4 teaspoon salt
1-1/4 cup sugar
4 eggs, beaten
1 teaspoon vanilla
Cupcake liners

Directions:

1. Preheat the oven to 325 degrees F.
2. In a large mixing bowl, beat the eggs and vanilla with a wire whisk.
3. In a separate smaller bowl, melt the butter with the chocolate chips. Beat the sugar into the melted mixture. Add this mixture into the eggs.
4. In a separate bowl, mix the flour and salt together until evenly combined.
5. Add the dry ingredients to the egg mixture and stir with a silicone spatula. Stir in the walnuts.
6. Line a cupcake pan with paper liners. Fill each cup 1/2 full.
7. Bake for 25-30 minutes.