

Sea-Salted Chocolate Walnut Brownies

adapted from *Martha Stewart Living Desserts*

makes 1 9x13 inch pan

- 1 cup chopped walnuts, toasted (see note)
- 1 cup cocoa powder
- 1 2/3 cup all-purpose flour
- 1/2 teaspoon salt
- 5 eggs, room temperature
- 3 1/2 cups sugar
- 1 tablespoon vanilla extract
- 1 cup unsalted butter, melted (plus more for greasing the pan)
- 2 teaspoons coarse sea salt (to sprinkle on after baking)

Preheat oven to 400 degrees. Butter a 9 x 13 inch baking dish.

Sift together flour, cocoa powder, and salt. Set aside.

Using a mixer, combine eggs and sugar. Beat vigorously on high-speed for 5 minutes until the mixture is light yellow and light in texture. Reduce speed to low and add the vanilla and melted butter. Once thoroughly combined, add flour mixture and mix slowly until just combined. Fold in the walnuts. Pour batter into prepared pan and bake for 30-35 minutes. The edges should be slightly firm and the center barely set. The brownies will continue to harden as they cool.

Remove pan from oven and sprinkle with sea salt. Allow to cool completely before cutting. Serve or store in an air-tight container.

Note: To toast walnuts, spread chopped walnuts out on a baking tray. Bake at 350 degrees for 5-10 minutes until they begin to look toasty and become fragrant.