

Fudgy Brownies

5 oz.	Butter, unsalted
1 ¼ cup	Sugar
¾ cup + 2 Tbsp.	Cocoa powder
¼ tsp.	Salt
½ tsp.	Vanilla extract
2	Eggs, slightly beaten
½ cup	All-Purpose flour
½ cup	Walnuts, chopped

Method of Preparation:

1. Pre-heat grill to 325°F using the indirect cooking method or MOM (medium-low heat on the outside burners, leave the middle burner off). Grease and flour an 8" square baking pan (or two disposable pans) or line with parchment. Melt butter and stir in sugar, cocoa and salt.
2. Whisk in the vanilla and eggs until smooth. Stir in the flour and beat until smooth. Fold in the walnuts.
3. Pour into prepared pan and place on the grill grate, centered in the middle over the unlit burner; bake for 20-25 minutes.