

Chewy Brownies

If you like your brownies chewy in the middle and crisp on the outside edges, then this recipe is for you!

Recipe by Maiwenn Renard | Created on **Mar 8, 2022**

Ingredients

- 2 cups white sugar
- 1 ½ cups all-purpose flour
- ½ cup baking cocoa
- ½ teaspoon salt
- 1 teaspoon baking powder
- 1 cup vegetable oil
- 4 eggs
- 2 tablespoons light corn syrup
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts
- ¼ cup confectioners' sugar
- 4 teaspoons water

Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking pan.
- Combine white sugar, flour, cocoa, salt, and baking powder in a bowl. Whisk oil, eggs, corn syrup, and vanilla extract in a small bowl. Stir egg mixture into flour mixture; fold in walnuts. Spread into prepared baking pan.
- Bake in preheated oven until a toothpick inserted near the center comes out clean, about 30 minutes.
- Combine confectioner's sugar and water in a small bowl to make a glaze; drizzle over warm brownies.

Nutrition Facts

Serving: **36 servings** | Calories: **154.9 kcal** | Carbohydrates: **18 g** | Protein: **2 g** | Saturated fat: **1.3 g** | Cholesterol: **20.7 mg** | Sodium: **54.8 mg** | Fiber: **0.8 g** | Sugar: **12.4 g**

Categories

Dessert Recipes

Cookies

Brownie Recipes