

Brown Butter Cupcake Brownies

Amount	Measure	Ingredient - Preparation Method
1 1/4	cups	unsalted butter
2 1/4	cups	sugar
1 1/2	cups	unsweetened cocoa - natural or Dutch
2	teaspoons	vanilla extract
3/4	teaspoon	salt
1	tablespoon	water
4		egg - chilled
2/3	cup	all-purpose flour
1 3/4	cups	walnut - finely chopped
1	cup	chocolate chip - bitter or semi-sweet

Preheat oven to 325. Butter and flour cupcake pan.

Melt butter in medium saucepan. Swirl until it starts to brown. Remove from heat and stir in sugar, cocoa, vanilla, water, and salt. Cool for 5 minutes.

Add eggs one at a time, whisking after each. Add flour. Mix well and stir in walnuts.

Spoon batter in cupcake pan nearly to top. Press chocolate chips down into center of each cupcake. Bake until edges are set and middle is still a bit gooey, about 15 minutes.

Cool for 10 minutes before removing.

Yield: "12"