

Big Batch Brownies

 Vegetarian

READY IN



55 min.

SERVINGS



100

CALORIES



21 kcal

DESSERT

Ingredients

- ☐ 4 Pouches ghirardelli brownie mix
- ☐ 1 cup yogurt plain ()
- ☐ 1 Tablespoon vanilla extract
- ☐ 1 cup vegetable oil
- ☐ 2 cups walnuts chopped

Equipment

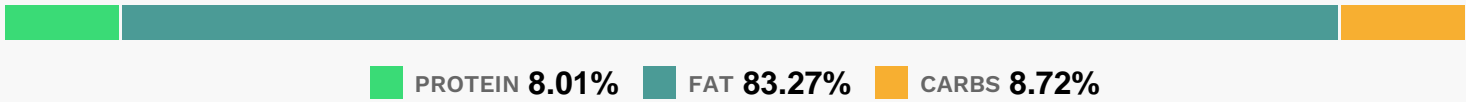
- ☐ bowl
- ☐ frying pan

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ toothpicks
- ☐ wooden spoon
- ☐ aluminum foil
- ☐ spatula

Directions

- ☐ Preheat the oven at 325F/160C for 15 minutes. Line the baking sheet with aluminum foil (leaving enough sheet around the edges so that you can lift it off easily once the brownie is cooled enough) and grease it lightly with non stick cooking spray. I used a very big cookie tray. It measured to 21×15 inches.Empty the contents of the brownie mix in a large bowl. Then add the rest of the ingredients one by one and mix it using a big wooden spoon.
- ☐ Pour the batter onto the prepared pan and spread it out with a spatula.
- ☐ Bake it for about 30–40 minutes. Doing the toothpick test for doneness in this case could be tricky because it has a lot of chocolate chips in it and the toothpick might get in the melted chocolate chips and it would be difficult to say whether it is done or not. So see if the brownie is pulling away from the sides of the pan and you should be fine.
- ☐ Transfer the pan to a cooling rack and leave it for 15–20 minutes to cool. Then slowly lift off the sheet and let it cool for another hour or so before you can slice the brownies.

Nutrition Facts



Properties

Glycemic Index:0.39, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:0.64521739615694%

Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg

Nutrients (% of daily need)

Calories: 21.2kcal (1.06%), Fat: 2.05g (3.15%), Saturated Fat: 0.26g (1.64%), Carbohydrates: 0.48g (0.16%), Net Carbohydrates: 0.33g (0.12%), Sugar: 0.21g (0.24%), Cholesterol: 0.32mg (0.11%), Sodium: 1.3mg (0.06%), Alcohol: 0.04g (100%), Alcohol %: 0.79% (100%), Protein: 0.44g (0.89%), Manganese: 0.08mg (4.01%), Copper: 0.04mg (1.88%), Phosphorus: 10.43mg (1.04%)