

Eggfree Fudge

Art of Baking

Brownie



Ingredients

- Maida 2 cups
- Water-1cup + 1/3 cup Maida
- Butter-1/2cup
- Unsweetened Cocoa Powder-2/3cup
- Sugar/Brown sugar- 2 cups
- Baking Powder-2 1/2tsp
- Salt-1/2tsp
- Chopped Walnuts-1/2cup
- Vanilla Extract-1tsp

Procedure

1. In a pan add water, flour & melted butter & mix to a thick consistency.
2. Switch off the heat and add in brown sugar when warm.
3. Mix till the sugar melts, add in cocoa powder.
4. Add in the remaining dry ingredients and mix well to fudgy consistency.
5. Pour in a pan and bake at 180 degrees for 20/25 minutes.
6. Cut once cooled.

