

# Chocolate Walnut Delight Bars

## Ingredients:

Makes about 30 or more pieces

### The crust:

1/2 cup softened butter  
1 egg  
2 Tbs. water  
1 1/4 cups flour  
1 tsp. sugar  
1 tsp. baking powder  
a pinch of salt

12 ounces semisweet chocolate chips

### The topping:

2 eggs  
3/4 cup sugar  
2 cups finely chopped walnuts  
6 Tbs. melted butter  
1 1/4 tsp. vanilla

### Directions:

Preheat oven to 350° Fahrenheit  
Grease a 13 x 9 x 2-inch baking pan.  
Preheat oven to 350° with the rack in the middle.

Combine flour, baking powder, and salt

Cream the butter and sugar in a stand up mixer; add egg, water and mix well. Add the flour mixture and mix until combined. Spread the dough into the baking dish. Then press the dough down with floured hands. Bake for 10 minutes.

Remove pan from oven and sprinkle the chocolate chips evenly over the crust. Return the pan to the oven and bake for 3 minutes.

In the meantime prepare the topping. Beat the eggs and sugar for about 3 minutes on high speed in the mixer until they are thick and foamy. Stir in the nuts, vanilla and melted butter.

Remove pan from oven and spread topping over the chocolate layer. Bake, until set for 25 to 30 minutes. Cool in pan on wire rack. Cut into small serving size pieces. Store in an airtight container.

*Guten Appetit!*

Recipe from Cuisine Magazine  
adapted by ©Sunnycovechef

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