

# Chocolate Walnut Brownie With Hazelnut Whisky Cream

Yield: 9 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/walnut-brownie-recipe-indian>

## Ingredients:

- 1 2/3 pounds chocolate dark cooking, broken up
- 1 1/8 cups butter
- 1 1/4 cups sugar castor
- 5 eggs
- 1 vanilla bean cut lengthways, seeds scraped out
- 1 1/4 cups plain flour
- 2 3/4 cups walnuts roughly chopped
- 2 1/8 cups cream thickened
- 4 tablespoons whisky good quality smoky
- 1 vanilla bean cut lengthways, seeds scraped out
- 1 tablespoon sugar castor
- 5 1/4 ounces toasted hazelnuts roughly chopped
- 1 Orange finely zested

## Nutrition:

1. Calories: 1150 calories
2. Carbohydrate: 122 grams
3. Cholesterol: 225 milligrams
4. Fat: 69 grams
5. Fiber: 6 grams
6. Protein: 15 grams
7. SaturatedFat: 29 grams
8. Sodium: 250 milligrams
9. Sugar: 84 grams

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