

# LEDSON

150 YEARS OF TRADITION

*Winery & Vineyards*

## Redwood Valley 'Late Harvest Port-Style' Sweet Ida May Zinfandel & Fudge-Walnut Brownies

### Ingredients

¾ cup all-purpose flour	½ cup fat-free milk
1 cup granulated sugar	6 tablespoons butter, melted
¾ cup unsweetened cocoa	1 teaspoon vanilla extract
½ cup packed brown sugar	2 large eggs, lightly beaten
½ teaspoon baking powder	½ cup chopped walnuts, divided
¼ teaspoon salt	Cooking spray
1 cup bittersweet chocolate chunks, divided	

Preheat oven to 350°. Combine flour, sugar, cocoa, brown sugar, baking powder and salt in a large bowl. Combine 1/2 cup chocolate and milk in a microwave-safe bowl; microwave at HIGH 1 minute, stirring after 30 seconds. Stir in butter, vanilla, and eggs. Add milk mixture, 1/2 cup chocolate, and 1/4 cup nuts to flour mixture; stir to combine. Pour the batter into a 9-inch square metal baking pan coated with cooking spray; sprinkle with remaining 1/4 cup nuts. Bake at 350° for 19 minutes or until a wooden pick inserted in center comes out with moist crumbs clinging. Cool in the pan on a rack. Cut into squares.

Enjoy this dessert with the Redwood Valley 'Late Harvest Port-Style' Zinfandel. The balance of the rich fruity flavors of Port-Style Sweet Ida May Zinfandel, and the sweetness of brownies, create a delectable pairing relished by most anyone.

