



Brownies Serves 6-8

Ingredients:

$\frac{2}{3}$ cup all-purpose flour	$\frac{1}{4}$ teaspoon salt
$\frac{1}{3}$ cup unsweetened cocoa powder	2 eggs
$\frac{2}{3}$ cup granulated sugar	8 tablespoons butter, melted
1 teaspoon confectioners' sugar	$\frac{1}{2}$ teaspoon vanilla extract
$\frac{1}{2}$ teaspoon baking powder	$\frac{1}{2}$ cup chopped walnuts
	2 cups water

Directions:

1. Butter bottom and sides of 9-inch baking pan that will fit inside pressure cooker; set aside.
2. In large bowl, mix together flour, cocoa powder, sugars, confectioners' sugars, baking powder and salt; set aside.
3. In a small dish, combine eggs, vanilla, and melted butter.
4. Gradually add wet ingredients to dry ingredients and mix just until combined. Mixture will be slightly lumpy.
5. Fold nuts into batter.
6. Pour batter into prepared baking pan and wrap with foil, ensuring the foil is airtight.
7. Place Rack in pressure cooker and pour in water.
8. Carefully place baking pan on Rack.
9. Close lid and lock.
10. Press **"bake"**, ensure timer is set to 40 minutes, then press **"start/stop"**.
11. When done, the pressure cooker will shut off. Wait 15-20 minutes for pressure to naturally release.
12. Carefully open lid and lift cake pan out of cooker using foil sling. Transfer to a cooling rack.