**Brownie Bites**

(makes 12 brownies)

125 mL margarine

80 mL unsweetened chocolate, chopped (3 ounces)

250 mL sugar

2 eggs

5 mL vanilla

2 mL baking powder

1 mL salt

160 mL flour

125 mL walnuts, optional

1. Adjust oven rack to middle position and preheat oven to 350 F. Grease 12 cup muffin tin.
2. If using walnuts, toast in a dry (no oil) cast frying pan over medium heat. Stirring constantly until fragrant. Remove from heat immediately and transfer walnuts to a plate to cool quickly and stop cooking.
3. In a glass bowl, microwave margarine and chopped chocolate together, stirring occasionally, until melted and smooth, about 2 minutes; let mixture cool slightly.
4. In large bowl, whisk sugar, eggs, vanilla, baking powder and salt together.
5. Whisk in melted chocolate mixture into sugar-egg mixture until combined.
6. Gently stir in flour with rubber spatula until just incorporated.
7. Portion batter evenly into prepared muffin tin and sprinkle with toasted walnuts if using. Bake brownies until toothpick inserted into center comes out with few crumbs attached, 18-20 minutes, rotating pan halfway through baking. Let brownies cool slightly in pan before removing.