



SKYE BLUE

Kitchens

CHOCOLATE BROWNIE

Preheat oven to 180°C/350°F/Gas 4

Grease and line bottom and sides of a 20cm round, loose base tin

What you need:

150g of Baking Bag mix

180g dark chocolate 62% (note 1)

160g butter (note 2)

4 eggs

1 tsp vanilla essence

1/3 cup soft brown sugar

50g chopped pecan nuts, walnuts or almonds



To make:

In a medium sized saucepan, melt the chocolate and butter gently. Mix well then set aside.

In a large bowl whisk together the eggs, sugar and vanilla essence. Next add the chocolate mix, whisk gently to combine. Still whisking add the flour mix, this will help to avoid lumps.

Pour into the tin then scatter with the chopped nuts.

Bake for 20-25 minutes or until set in the centre but still remaining soft and gooey. Remove from the oven and cool on a rack.

Serve plain, dusted with a little cinnamon icing sugar or as a special treat with a dollop of cream or coconut yoghurt.

Notes:

1. For dairy free use Sweet Williams gluten/dairy free chocolate
2. For dairy free use Olivani

Tip: This brownie freezes well.

ENJOY!