



## 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 our everyday flour mix

180g dark chocolate 62% (note 1)

160g butter (note 2)

4 eggs size 7 @ room temperature

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, 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.

### Notes:

1. For dairy free use Sweet Williams gluten/dairy free chocolate
2. For dairy free use non dairy spread of choice

**Tip:** This brownie freezes well. For an extra treat though top with a lovely dollop of fresh whipped cream or natural Greek yoghurt and a few fresh strawberries or raspberries. For dairy free use Coconut yoghurt or Nature's charm coconut whipped cream.

**ENJOY!**