

Whitworths

Chocolate & Brazil Nut Brownies



 Makes 9  30mins  25mins

INGREDIENTS

125g **Whitworths Chopped Brazils**
185g unsalted butter, softened
185g dark chocolate, broken into pieces
3 medium eggs
185g caster sugar
85g plain flour
40g cocoa powder

READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C/Fan 160°C/Gas Mark 4 then lightly grease and flour a 20cm square brownie tin.
- ♥ Melt the butter and chocolate together stirring well to mix, then leave to cool to room temperature.
- ♥ In a clean bowl, beat the eggs and sugar together then fold in the cooled chocolate mixture.
- ♥ Sieve the flour and cocoa powder together and fold into the batter, then fold in 75g of the chopped brazils.
- ♥ Pour into the tin then sprinkle over the remaining chopped brazils then bake in the centre of your preheated oven for 25 minutes, or until springy to touch.
- ♥ Leave in the tin until completely cooled then cut into squares. Serve warmed or chilled then enjoy!

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Happy Baking!