

Whitworths

Date & Chocolate Brownie Mug



INGREDIENTS

100g **Whitworths Chopped Sayer Dates**
40g **Whitworths Toasted Chopped Nuts**
50g **Whitworths Ground Almonds**
50g white chocolate, broken into pieces
75g dark chocolate, broken into pieces
75g unsalted butter
75ml semi-skimmed milk
60g caster sugar
2 medium eggs, whisked
1 tsp vanilla extract
¼ tsp baking powder
Pinch of cream of tartar

 Makes 4  20mins  20 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 200°C / Fan 180°C / Gas Mark 6 then lightly grease 4 ovenproof mugs (or ramekin dishes) with a little butter.
- ♥ Divide the chopped dates equally between the mugs, then sprinkle equal quantities of the white chocolate and chopped nuts over the top.
- ♥ Place the dark chocolate, butter, milk and sugar into a heavy-based pan then heat gently until the chocolate has melted.
- ♥ Transfer to a mixing bowl then stir until smooth.
- ♥ Whisk the eggs, vanilla extract, baking powder and cream of tartar into the dark chocolate bowl, until evenly combined.
- ♥ Gently fold in the ground almonds then divide the mixture evenly between the mugs.
- ♥ Bake in the centre of your oven for 20 minutes or until the surface is cooked but soft and fudge-like in the centre.
- ♥ Serve warm with a scoop of vanilla ice cream or clotted cream... and enjoy!

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Happy Baking!