

Whitworths

Gluten Free

Almond & Cranberry Brownies



INGREDIENTS

- 50g Whitworths Chopped Almonds
- 150g Whitworths Ground Almonds
- 175g Whitworths Little Jewel Cranberries
- 225g extra dark chocolate
- 225g unsalted butter
- 3 large eggs, beaten

 Makes 16  15mins  25-30 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 190°C / 170°C fan / gas mark 4 then grease and line a 9 inch square brownie tin.
- ♥ Melt the chocolate and butter gently over a low heat.
- ♥ Remove from the heat, then stir in the sugar until it dissolves. Leave to cool down a little.
- ♥ Meanwhile in a bowl, mix the beaten eggs into the ground almonds then add the cranberries and chopped almonds.
- ♥ Blend into the chocolate mixture then stir gently.
- ♥ Pour the mixture into the prepared tin and smooth the top.
- ♥ Bake for 25-30 minutes - the top will have set but the middle will still look a little gooey.
- ♥ Allow to cool then cut into squares and enjoy!

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Happy Baking!