

CHERRY & PECAN BROWNIE

by Tim Bone

SERVES: 16

INGREDIENTS

200G DARK CHOCOLATE
200G INGLENOOK UNSALTED BUTTER
3 EGGS
1 VANILLA BEAN POD, SCRAPED
250G CASTER SUGAR
110G PLAIN FLOUR
1 TSP SALT
2 CUPS PECAN NUTS
2 CUPS FRESH CHERRIES, PITTED
1 TUB OF TIMBOON VANILLA BEAN ICE CREAM

METHOD

1. PREHEAT OVEN TO 180 DEGREES CELSIUS
2. IN A POT ON THE STOVE OR IN THE MICROWAVE, MELT THE CHOCOLATE AND BUTTER TOGETHER, STIRRING OCCASIONALLY UNTIL SMOOTH AND COMBINED. LEAVE TO COOL SLIGHTLY
3. IN ANOTHER BOWL, BEAT THE EGGS, VANILLA AND CASTER SUGAR UNTIL PALE, FLUFFY AND THE SUGAR HAS DISSOLVED
4. ADD THE COOLED CHOCOLATE MIX TO THE EGG MIX AND WHISK TO COMBINE
5. ADD FLOUR, SALT, 3/4 OF THE CHERRIES AND 3/4 OF THE PECAN NUTS AND FOLD TOGETHER WITH A SPATULA
6. LINE A SLICE TRAY WITH BAKING PAPER, LEAVING EXTRA PAPER ON 2 SIDES TO MAKE IT EASIER TO LIFT THE SLICE OUT WHEN COOKED AND COOLED
7. POUR THE BROWNIE MIX INTO THE TRAY AND TOP WITH RESERVED CHERRIES AND PECAN NUTS
8. BAKE IN OVEN FOR 30-35 MINUTES OR UNTIL JUST SET AND IS PALE AND SPECKLED ON TOP
9. LEAVE TO COOL COMPLETELY BEFORE SLICING
10. SERVE WITH TIMBOON VANILLA BEAN ICE CREAM

INGREDIENTS AVAILABLE AT

