



THE MINISTRY OF
CHOCOLATE

Brownie 5 Ways

Created by: Drew Maddison Prep Time: 10 min
Serves: 14—20 pieces Cook Time: 40 min

Instructions

- 1:
Preheat oven to 150°C. Line a lamington tray with a light layer of cooking oil or butter, then overlay with baking paper
- 2:
Melt butter and chocolate in microwave on medium heat or 50%
- 2:
Add caster sugar and eggs to the mixing bowl and fold together
- 3:
Add flour to the mix, fold until clear
- 4:
Add vanilla and nut mix (or replacement ingredients) to bowl & fold together
- 5:
Fill tray with required amount of batter before placing in oven
- 6:
Cook at 150°C for 40 minutes. Hint: knife test will always be wet, so feel the centre of tray for firmness

5 ways to modify this recipe

Add to the recipe, or replace the nut mix to make it lunchbox friendly

- 1:
50g cranberries, 20g pumpkin seeds and 50g pomegranate (great source of vitamins and fibre)
- 2:
Zest 2 medium sized oranges and add to the mix
- 3:
50g cacao nibs to increase crunch and antioxidants
- 4:
20g chili flakes to warm up your Winter treat
- 5:
30g fresh ginger



Ingredients

- 225g
Unsalted butter
- 340g
Dark 70% couverture chocolate
- 250g
Caster sugar
- 4
Medium eggs
- 225g
Sifted self raising flour
- 135g
Chopped nuts of choice (we use brazil, cashews & pistachios)
- 1
Vanilla pod (filleted & scraped) OR 2ml vanilla essence