

Chocolate Almond Brownies with Strawberry Coulis

Who doesn't perk up when they hear that chocolate brownies are on the menu? It is a fail safe people pleaser ... So if you are having friends round & need a quick, easy and delicious dessert ... This is it ! WARNING: These brownies are addictive !!!

Yield: 25 - 30 Brownies

Chocolate Brownie Ingredients:

500grms Unsalted Butter

600grms Dark Chocolate (chopped)

200grms White Chocolate (chopped)

200grms Blanched Almonds (chopped)

3 Cups Brown Sugar

8 Eggs

70grms Cocoa Powder

370grms Cake Flour

1tsp Baking Powder

Method:

Measure out & prepare all your ingredients before getting started

Grease 2 x 22cm square cake tins with butter / 'Spray & Cook' and line with non-stick baking paper
- Set aside

Preheat the oven to 150°C

On a low heat, melt the butter and 400grms of the dark chocolate in a small pot, stirring continuously until smooth.

In a large mixing bowl, stir the eggs and sugar to combine. Now add the melted chocolate and mix again. Sift in the cocoa powder, flour and baking powder and stir gently to combine. Fold in the remaining 200grms of dark chocolate, white chocolate and almonds.

Pour the mixture into the prepared tins and bake for 20 - 30 minutes. The brownies should be set on the outside and still slightly gooey on the inside, so keep your eye on them and touch them to get a feel for how firm they are towards the end of the cooking time. Once out the oven, you can allow to cool for 5 minutes before removing from the tin and cutting into squares. Allow to cool on a cooling rack if not serving immediately.

[CLICK HERE FOR STRAWBERRY COULIS RECIPE](#)