

Gooey Chocolate Brownies

These decadent brownies are also suitable to make for dessert on Valentines' day. My daughter, Philippa, who is the well-deserving "foster parent" of my TM31, was very quick to Google this recipe for her and her student friends. The photograph is her result.

NB: Suitable for both TM5 and TM31

Total prep time: 15 minutes

Baking time: 50 minutes

Makes 40 brownies

Ingredients

100g white chocolate, broken into pieces
100g pecan nuts
200g chocolate, broken into pieces (may use milk chocolate and/or dark chocolate)
200g butter, cut into pieces
220g castor sugar
3 eggs
30g cocoa powder
115g plain flour



Method - Preheat oven to 160°C. Grease and line a 30 x 18cm baking tin.

1. Chop white chocolate into small pieces **closed lid position/turbo 1 sec**. May need to repeat. **(TM5 chop Turbo/1 sec)** Set aside.
2. Chop pecan nuts **closed lid position/turbo 1 sec (TM5 chop Turbo/1 sec)**. **Set aside.**
3. Place chocolate and butter into TM bowl. Melt **4 min/50°C/speed 1** or until melted. You may need to scrape down the sides.
4. Add sugar and combine **5 sec/speed 5**. Add eggs and mix **5 sec/speed 5**.
5. Add cocoa and flour and finally the chopped white chocolate and pecan nuts. Blend **15 – 20 sec/reverse/speed 5** until fully mixed through. Pour mixture into baking tin. Bake about 50 minutes or until just baked through. Be careful not to over bake as brownies should still be soft and gooey in the centre. Store in an air-tight container for 4 – 5 days, not in the fridge.

Cook's notes

- Serve with fresh strawberries and cream or ice-cream. Watch this space next week for an easy and creamy coconut vanilla ice-cream.

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