

MACADAMIA NUT BROWNIES

Preparing Time: 12 Minutes

Cooking Time: 40 Minutes

Servings: 9

INGREDIENTS

- 90 g cake flour
- 15 g cocoa powder
- 1.5 ml salt
- 200 g dark chocolate
- 130 ml macadamia oil
- 100 g castor sugar
- 50 g brown sugar
- 2 large eggs
- 5 ml vanilla essence
- 5 ml instant coffee
- 30 ml boiling water
- 100 g chopped macadamia nuts

INSTRUCTIONS:

1. Preheat the oven to 170°C and line a square baking tray.
2. In a bowl, whisk together the flour, cocoa powder, and salt.
3. Melt the dark chocolate over a double boiler.
4. In a separate bowl, combine the macadamia oil, castor sugar and brown sugar. Add in both eggs and mix until pale in colour.
5. Remove the melted chocolate from the heat and add to the egg mixture.
6. Mix in the vanilla extract and instant coffee dissolved in the water.
7. Sift and gently fold in the dry ingredients.
8. Pour the batter into the square pan and bake for 35–40 minutes.
9. Remove from the oven and allow to cool completely before cutting into squares.

