

DOUBLE-CHOC PECAN BROWNIES





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Preparation time: 10 minutes

Cooking time: 40 minutes

Serves: 12

1 cup caster sugar

½ cup dark brown sugar

¾ cup Dutch cocoa powder*

¼ cup plain flour

¼ cup coconut flour

125g unsalted butter

2 Tbsp hazelnut oil

2 eggs

2 tsp vanilla paste

125g white chocolate, chopped into chunks

100g pecans, toasted and chopped

1 Preheat oven to 165°C. Combine the sugars, cocoa and flours in a large bowl, stirring to mix well. Melt the butter gently, then allow to cool. Whisk the oil, eggs and vanilla into the butter, then stir gently into the flour mixture.

2 Fold in the white chocolate and pecans, then spoon into a lined 27cm x 17cm slice pan and bake for 25-30 minutes, until just firm. Cool in the tin.

COOKS' NOTES: *Dutch (or 'Dutch-process') cocoa is an alkalised form of cocoa that is darker in colour, richer in flavour, and dissolves more easily.