

MARLEY SPOON



Christmas Brownies



30-40min



2 Portions

Fudgy brownies get a visit from the Santa's helpers 'fruit mince' and 'mixed spice' - they add a touch of magic to these brownies. Cut the brownies into whatever shapes you like and pop them in gift bags to give to family and friends, they are truly the perfect Christmas present!

What we send

- butter ⁷
- walnuts ¹⁵
- dark cooking chocolate ⁷
- self-raising flour ¹
- mixed spice
- almond meal ¹⁵
- fruit mince

What you'll require

- eggs ³
- sugar

Utensils

- baking paper

Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens.

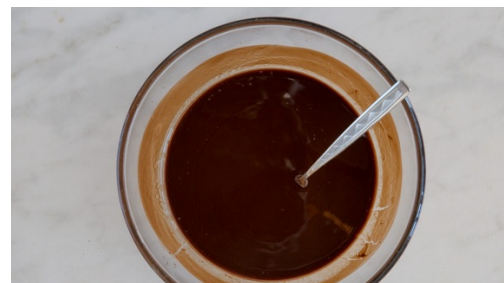
Nutrition per serving

Energy 590.0kcal, Fat 41.7g, Proteins 9.0g, Carbs 45.4g



1. Prepare baking pan

Preheat the oven to 170C. Lightly grease a 20cm x 30cm baking pan and line with baking paper, leaving enough overhanging to make it easier to lift out the brownie.



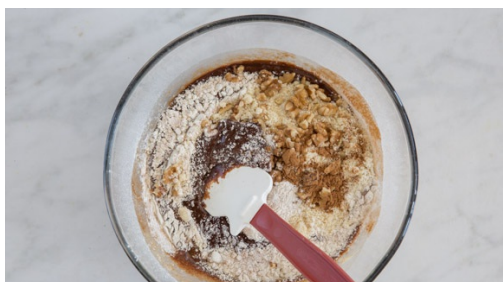
2. Melt chocolate

Cut the **chocolate** and **butter** into 1cm chunks and place butter in a microwave-safe bowl. Melt in a microwave for 30-60 secs then stir until melted (be careful not to overheat). Set aside until needed.



3. Prepare wet mixture

Beat 3 **eggs** in a large bowl, then whisk in half of the **fruit mince** (save other half for another use) to combine. Stir the **chocolate and butter mixture** into the **fruit mince mixture** to combine.



4. Add dry mixture

Coarsely chop the **walnuts**. Fold the **flour, almond meal, walnuts** and 1 tsp **mixed spice** into the **chocolate mixture** until just combined.



5. Bake brownie

Transfer the **brownie mixture** to the prepared pan and bake for 20-25 mins until just cooked and crumbs stick to a skewer when inserted. Remove from the oven and set aside to cool in pan.



6. Cut into pieces

Carefully remove the **brownie** from the pan and cut in half lengthwise. Cut each half into wedges (in the shape of Christmas trees or use any Christmas cutter you may have). Dust with **icing sugar** or **cocoa**, if desired.