

The Brownie

Ingredients

200g dark chocolate
100 g of margarine
50 g of walnut or hazelnut oil
2 eggs
150 g of brown sugar
1 teaspoon of vanilla extract
150 g of flour
5 g of sodium bicarbonate (baking powder)
a pinch of salt
100 g of roughly chopped dried fruits: walnuts, pecans, hazelnuts, etc.)

Preparation

1. Preheat the oven to 180°C.
2. Melt the butter with the chocolate and two tablespoons of water in the microwave. Mix and add the oil.
3. Whisk the eggs, sugar and vanilla until frothy, then add the chocolate.
4. Add the flour with the salt and the bicarbonate and mix until smooth.
5. Add the chopped walnuts and pour into a square or round mold with a diameter of 20 cm.
6. Bake for 18 minutes. Wait before unmolding: cooking will finish outside the oven for 15 minutes.