

The Brownie

Ingredients

200 g dark chocolate
100 g of margarine
50 g nut oil or hazelnut
2 eggs
150 g brown sugar
1 teaspoon of vanilla extract
150 g of flour
5 g sodium bicarbonate (chemical yeast)
A pinch of salt
100 g roughly chopped dried fruit: nuts, 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 you get a frothy mixture, then incorporate the chocolate.
4. Add the flour with salt and bicarbonate and mix until it is homogeneous.
5. Add the chopped nuts and pour into a square or round mold with 20 cm diameter.
6. Cook for 18 minutes in the oven. Waiting before unmolding: cooking will end up the oven for 15 minutes.