



Chocolate Hazelnut Brownies

Recipe by Marti Cuatt, The Infatuated Foodie



Serves 16 - 20



Prep: 15 mins Cook: 30 mins

INGREDIENTS

- 200g quality 70% dark chocolate
- 250g unsalted butter
- 100g plain flour
- 30g Dutch process cocoa powder
- 10g baking powder
- pinch sea salt
- 125g white sugar
- 125g light brown sugar
- 4 large free range eggs
- 1 tsp vanilla bean extract
- 100g hazelnuts, roughly chopped

Optional:

- 100g chocolate hazelnut spread
- 30ml Frangelico (hazelnut liqueur)
- 50g quality chocolate (45% or 70%) for melting and finishing

NOTES

Make your brownies extra special by adding an optional hazelnut liqueur and hazelnut spread mixture - an adaptation of a recipe by The Hairy Bikers.

DIRECTIONS

1. Pre-heat the oven to 150C. Lightly grease a 20x30cm slice tin and line with baking paper.
2. Break the chocolate into a heatproof dish and add the chopped butter. Place over a pan of hot water and gently melt, making sure the bowl doesn't touch the water. Stir to mix together until glossy, then remove from the heat and allow to cool to around 37C (lukewarm).
3. Break the eggs into a mixing bowl and add the sugar and vanilla, then whisk well until light and fluffy.
4. Sift the dry ingredients together in a bowl and add to the sugar/egg mixture. Fold in gently with a balloon whisk or spatula.
5. When the chocolate & butter has cooled to lukewarm, mix it into the sugar/egg/flour and gently stir through with a spatula.
**Optional extra step prior to baking: Whisk the chocolate spread and hazelnut liqueur together until you have a spoonable paste. Spoon over the top and then lightly mix through as if you're marbling a cake.
6. Sprinkle the reserved hazelnuts over the top and then bake as directed.
7. Place into your preheated oven and bake for 25-30 minutes, until a skewer inserted comes out with a light coating, but you don't want it completely clean. If it's still a bit runny after 30 minutes, bake for an extra five or so minutes, but don't overcook or you'll dry out the nice fudgy centre.
8. Leave the brownies to cool in the tin - preferably overnight - before cutting into irresistible slices. To get nice clean cuts, place in the fridge for about an hour before slicing.
9. An optional extra is to drizzle a little melted chocolate over once they're cut!



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