

Macadamia Nut Brownies



Preparing
12 minutes



Cooking
40 minutes



Serving
9

Ingredients

90 g cake flour
15 g cocoa powder
1.5 ml salt
200 g dark chocolate
130 ml macadamia oil
100 g castor sugar

50 g brown sugar
2 large eggs
5 ml vanilla essence
5 ml instant coffee
30 ml boiling water
100 g chopped macadamia nuts



Method

1. Preheat the oven to 170°C and line a square baking tray.
2. In a bowl, whisk together the flour, cocoa powder, and salt.
3. Melt the dark chocolate over a double boiler.
4. In a separate bowl, combine the macadamia oil, castor sugar and brown sugar. Add in both eggs and mix until pale in colour.
5. Remove the melted chocolate from the heat and add to the egg mixture.
6. Mix in the vanilla extract and instant coffee dissolved in the water.
7. Sift and gently fold in the dry ingredients.
8. Pour the batter into the square pan and bake for 35 – 40 minutes.
9. Remove from the oven and allow to cool completely before cutting into squares.

