

DOUBLE-CHOC
PECAN BROWNIES





DOUBLE-CHOC PECAN BROWNIES

Preparation time: 10 minutes

Cooking time: 40 minutes

Serves: 12

1 cup caster sugar	2 Tbsp hazelnut oil
½ cup dark brown sugar	2 eggs
¾ cup Dutch cocoa powder*	2 tsp vanilla paste
¼ cup plain flour	125g white chocolate, chopped into chunks
¼ cup coconut flour	100g pecans, toasted and chopped
125g unsalted butter	

1 Preheat oven to 165°C. Combine the sugars, cocoa and flours in a large bowl, stirring to mix well. Melt the butter gently, then allow to cool. Whisk the oil, eggs and vanilla into the butter, then stir gently into the flour mixture.

2 Fold in the white chocolate and pecans, then spoon into a lined 27cm x 17cm slice pan and bake for 25-30 minutes, until just firm. Cool in the tin.

COOKS' NOTES: *Dutch (or 'Dutch-process') cocoa is an alkalised form of cocoa that is darker in colour, richer in flavour, and dissolves more easily.