



CHOCOLATE & WALNUT BROWNIES

These rich, indulgent brownies are perfect with an afternoon cup of coffee on the go or served warm with a scoop of vanilla ice cream for the ultimate dessert! The crunch of chopped walnuts adds something special to this classic sweet treat.

Prep time 15 minutes | Cook time 25-30 minutes | Serves 16

INGREDIENTS

128g plain flour	150g brown sugar
3 Stonegate Estate organic eggs	75g cocoa powder
227g salted butter	114g bittersweet baking chocolate
2 tsp of vanilla extract	90g chopped walnuts
150g granulated sugar	2 tsp ground ginger
½ tsp sea salt	½ tsp mixed spice

METHOD

Preheat the oven to 180°C/160°C fan/gas 4.

Grease and line a 9" square tin.

Melt the butter and whisk it together with the eggs, vanilla extract and sea salt, to form a smooth mixture.

Add the granulated and brown sugar and mix well.

Sift the cocoa powder into the bowl, followed by the flour. Blend together with a spatula.



Fold in the chopped walnuts and chopped chocolate.

Bake for 25 minutes for a more fudgy consistency, or 30 minutes for a firmer texture.

Leave to cool for 20 minutes in the pan and transfer onto a wire rack if serving later. Alternatively, you can serve immediately from the pan for a deliciously warm dessert.

You can keep your brownies for up to a week in a sealed container, if you can resist!



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