



READY TO COOK
BY HARRIS FARM

CHESTNUT AND CHOCOLATE BROWNIE



PREP
15 min



COOK
30 min



SERVES
4

INGREDIENTS:

- > 100g Plain Flour
- > 220g Caster Sugar
- > 60g Brown Sugar
- > 100g Dark Chocolate
- > 80g Butter
- > ½ tsp Vanilla Extract
- > 2 Eggs
- > ¾ Cup Chestnuts
- > Dollop Cream

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 60g Cocoa Powder
- > ½ tsp Vanilla Extract
- > ½ tsp Baking Powder
- > ½ tsp Salt
- > 1/3 Cup Milk
- > Oil Spray

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METHOD - GET COOKING!



1

Preheat the oven to 160°C. Roughly chop the chocolate bar and the chestnuts, set aside.

2

Add together in a mixing bowl the flour, caster sugar, brown sugar, cocoa powder, salt and baking powder and mix well. Place the milk and chocolate in a small saucepan and heat on medium heat until the chocolate has melted. Add the butter and vanilla extract and mix through until well combined.

3

Add the wet mixture to the dry mixture and mix together. Whisk the 2 eggs. Add to the bowl and mix through. Add the chocolate pieces and ¾ of the chestnuts to the mixture and fold through.

4

Lightly spray the base of a cake tin with oil. Add the mixture to the tin, making sure it's evenly spread. Place into the oven and cook for approximately 20-25 minutes or until the middle of the brownie feels a little soft. Remove from oven and rest for approximately 20 minutes to finish cooking through. Dust with some cocoa powder, sprinkle the rest of the chestnuts and serve with dollop cream.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>