

# FRUIT MINCE BROWNIES FOR THE THERMOMIX®



These brownies are just right for Christmas with the addition of fruit mince. The fruit mince helps make them moist and full flavoured and they will be ready in under 30 minutes using your Thermomix®.

## INGREDIENTS:

100g toasted walnuts  
200g good quality dark chocolate (70%)  
300g brown sugar  
250g butter  
4 eggs  
200g plain flour  
¼ tsp baking powder  
40g cocoa powder (plus extra to dust)  
90g fruit mince  
½ tsp all spice

## DIRECTIONS:

- Preheat oven to 180 degrees
- Grease and line with baking paper a 20 x 30cm brownie pan
- Place walnuts in TM bowl and chop 5 secs/Speed 5. Set aside
- Put Chocolate, butter and sugar in TM bowl melt 4 min/50°C /Speed 2
- Add eggs and stir 10 sec/Speed 4
- Add flour, baking powder, cocoa, fruit mince, mixed spice and nuts to TM bowl and combine 20 secs/Reverse Speed 4
- Spread into pan and bake for 25 mins or until just set
- Cool in pan then dust with cocoa powder
- Cut into approx 24 squares
- Keeps for 2-3 days in an airtight container