

Brownies (makes 16)

INGREDIENTS

- 300 g VIVANI Dark or Milk Chocolate Coating
 - 75 g butter
 - 3 eggs
 - 150 g raw cane sugar
 - 100 g flour, type 550
 - 1 heaped tsp baking powder
 - 6 tbsp rapeseed oil
 - 6 tbsp milk
 - 100 g ground almonds
 - 200 g VIVANI White Crisp Chocolate
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- some butter
 - a springform cake tin (square)

PREPARATION

Chop the chocolate coating and melt together with the butter in a bain-marie.

Preheat the oven to **180°C (convection oven 160°C)**.

Mix the eggs, sugar, sieved flour and baking powder. Add the oil, and then the milk and the chocolate/butter mixture, and mix it all together to a smooth paste. Add the almonds. Finally, carefully fold in the chopped white chocolate.

Set the cake tin to a size of 20 x 24 cm, grease well and place on a baking tray lined with baking paper. Pour in the brownie mixture, smooth it out evenly and bake for around **35 min**. Leave to cool and then cut into squares.

The brownies will keep for a few days if stored in an airtight container in a cool place.

level: 1