

CHOCOLATE AND CHERRY BROWNIES

Preparation time: 15 minutes

Cooking time: 25 minutes

Makes: 28 brownies

Use: 1 baking or roasting tin 34 x 25cm (13 x 10in) and at least 6cm (2 1/4 in deep)

300g (11oz) unsalted butter

300g (10 1/2 oz) dark chocolate,
minimum 60% cocoa solids, broken into pieces

5 large eggs

450g (1lb) granulated sugar

1 tablespoon vanilla extract

200g (7oz) plain flour

1 teaspoon salt

250g (9oz) dried cherries

Preheat the oven to 180°C/350°F/gas mark 4.
Line the baking tin with greaseproof paper or
baking parchment.

Melt the butter and chocolate together in a heatproof
bowl suspended over a saucepan of barely simmering
water. Beat the eggs, sugar and vanilla extract together
in a bowl until the mixture is thick and creamy and
coats the back of a spoon. Once the butter and the
chocolate have melted, remove from the heat and beat
in the egg mixture. Sift the flour and salt together,
then add them to the mixture, and continue to beat
until smooth. Stir in the dried cherries.

Pour into the roasting tin, ensuring the mixture is
evenly distributed in the tin. Bake in the oven for
20–25 minutes or until the whole of the top has
formed a light brown crust that has started to crack.
This giant brownie should not wobble, but should
remain gooey on the inside.

Leave to cool for about 20 minutes before cutting into
large squares while still in the pan. The greaseproof
paper or baking parchment should peel off easily.



kai collective

Supporting Disabled Family Services. Click here



RayWhite

Two Dedicated
Salespersons Every Listing

Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (TSCV)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what methods of sale are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

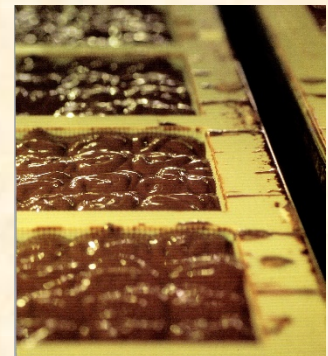
All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



Team Commitment
Loyalty & Gift Card

\$1,000 as a personal
thank you from us.

It's on the house!



From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of recipes. Free.

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share growing recipe database

Email: jas.sergeant@raywhite.com Phone: 021 184 2626