

FML

Food's my life!

Flourless Chocolate Brownies

125g unsalted butter chopped

125g dark chocolate chopped/broken into pieces

3 eggs lightly whisked

1 ½ cups white sugar

110g almond meal

¼ cup Dutch cocoa powder

1 tsp vanilla extract

Pinch of salt

1. Line a square 20x20cm cake tin with baking paper and preheat oven to 160 degrees Celsius
2. Place butter and chocolate in a heat proof bowl over simmering water and melt
3. Remove from heat and stir in all other ingredients
4. Pour into prepared tin and bake for 35 mins or until a skewer comes out with only moist crumbs clinging
5. Cool completely before cutting. (These brownies are very fudgy, so you can even refrigerate before cutting if it's easier).

NOTE You can always get creative and add nuts, raspberries, choc chips or dried fruit to the mixture!