

CHRISTMAS PUDDING BROWNIES

Nothing beats a warm brownie straight out of the oven. This simple recipe is great for using any leftover Christmas pudding you have. Great for a festive afternoon treat!

NORMAL	10 MINS	20 MINS	24

Ingredients

- 375g dark chocolate, chopped
- 250g unsalted butter, chopped and at room temperature
- 4 eggs
- ¾ cup caster sugar
- ¼ tsp salt
- 1 cup plain flour 200g
- leftover Christmas pudding, crumbled

Instructions

1. Preheat the oven to 180C/170C fan forced. Grease and line a 20x30cm baking tin with greaseproof paper.
2. Place the chocolate, sugar and butter in a large microwave safe bowl and microwave in 30 second increments on high, stirring until butter and chocolate has melted.
3. Add eggs one at a time, beating each time quickly to prevent the eggs from curdling. Sift in the flour and salt, stir to combine then fold 150g of Christmas pudding into the batter.
4. Pour into the greased tin, scatter the rest of the Christmas pudding on top and gently press into the batter. Bake for 20 minutes or until just set around the edges, but still soft in the middle
5. Cool completely before cutting into squares. Serve dusted with icing sugar if desired or with a scoop of vanilla ice cream or fresh whipped cream.

Try this recipe with milk or white chocolate if dark chocolate is too bitter