



Ellis's Festive Brownies

Ingredients:

180g unsalted butter, plus extra for greasing

180g bar Belgian dark chocolate (72% cocoa solids), roughly chopped

200g Billington's Golden Caster Natural Unrefined Cane Sugar

$\frac{3}{4}$ tsp fine salt

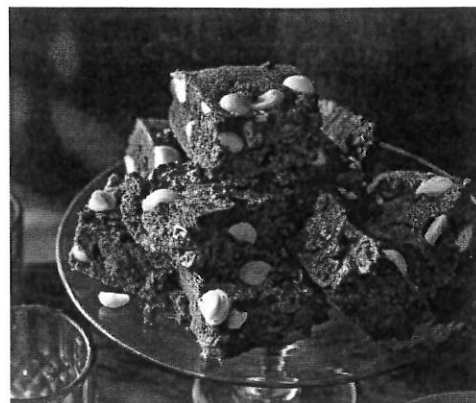
1 tsp vanilla extract

3 Waitrose British Blacktail Free Range Eggs large

110g plain flour

75g dried cranberries

75g macadamia nuts



Method:

1. Preheat the oven to 180°C, gas mark 4. Grease and line a 20x20cm square cake tin with baking parchment. Melt the butter and chocolate in a large pan over a low heat, stirring frequently until combined. Take the pan off the heat and cool for 5 minutes.
2. Using a balloon whisk, mix the sugar, salt and vanilla into the butter and chocolate. One at a time, whisk in the eggs until combined. Sift in the flour and combine until smooth. Stir through two-thirds of the cranberries and macadamia nuts.
3. Tip the batter into the prepared cake tin and scatter with the remaining cranberries and nuts. Bake for 25-30 minutes; it should look a little puffed up when it comes out. Set aside on a wire rack to cool completely, then cut into squares to serve.

