MAKES
16-20

TOTAL TIME
38 MINS

COOK TIME
23 MINS

DOUBLE CHOC RASPBERRY BROWNIES

INGREDIENTS

- Coconut oil, butter or ghee for greasing
- 1 1/2 cups almond meal
- 1/3 cup raw cacao powder + extra for dusting
- 1 teaspoon baking powder
- 1/2 teaspoon sea salt
- 1/2 cupunsalted butter, melted
- 1/2 cup rice malt syrup, melted
- 3eggs, lightly whisked
- 3/4 cup raspberries (fresh or frozen and thawed), mashed into a puree with a fork
- 50gdark (85% cacao) chocolate, chopped into chunks
- 100 g walnuts, chopped

METHOD

1. Preheat the oven to 160°C. Line a 9x9 inch lamington/ brownie tin with grease-proof paper.
2. In a large bowl combine almond meal, raw cacao, baking powder and salt.
3. In separate bowl combine butter and rice malt syrup. Whisk until rice malt syrup is well combined. Add in the eggs and continue to stir until mixture comes together.
4. Pour the butter/syrup mixture into the dry ingredients and mix thoroughly. Stir through walnuts, raspberry puree and chocolate chunks.
5. Pour the batter into the lined tin. Cook for 20-23 minutes. Check at 18 minutes to ensure mixture is not burning. Brownies are cooked when top is slightly firm to the touch.
6. Allow to cool for 10 minutes before removing from the pan and slicing. Dust with extra cacao.

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