

Orange-zest Brownies

dessert > Orange-zest Brownies

This chocolate brownie is rich and moist and totally addictive. People will beg you for the recipe.



serves **10-12** and takes **45 mins** to prep & cook, plus cooling.

Shopping LIST:

200g dark chocolate (at least 50% cocoa solids), **100g** walnuts, **110g** rice flour, **50g** cocoa, $\frac{1}{2}$ tsp baking powder, $\frac{1}{2}$ tsp sea salt, **200g** softened butter, **25g** melted coconut oil, **100g** brown sugar, **2** eggs, **2** egg yolk, zest of **1** orange.

Method:

- Preheat the oven to **160°C fan** and line with parchment paper a small baking pan – *I have used a 25cm springform cake tin.*
- Chop and melt **200g dark chocolate**, at least 50% cocoa solids, in a heatproof bowl over a saucepan of simmering water. Make sure the base of the bowl does not touch the water.
- Lightly roast **100g** walnuts and then chop it.
- Sift **110g** rice flour, **50g** cocoa, $\frac{1}{2}$ tsp baking powder and $\frac{1}{2}$ tsp sea salt into a bowl.
- In another bowl, using a food mixer, beat **200g** softened butter, **25g** melted coconut oil with **100g** brown sugar until pale and fluffy. Slowly mix in **2** eggs and **2** egg yolk, then integrate the melted chocolate and the grated zest of **1** orange. Finally, stir in the sifted ingredients and the walnuts.
- Spoon the mixture into the prepared baking pan and, with the back of a metal spoon, level the top. Bake in the preheated oven for **25 minutes**. A skewer should come out with a bit of a wet mixture still on it, as the brownie will firm up once it has cooled completely and the chocolate sets.
- Once cool, cut into small squares.

"enjoy it!"



AlbertKitchen.com