




Bramley Chocolate and Pecan Brownies

 **Preparation time:** 10 mins

 **Cooking time:** 30-35 mins

 **Makes:** 12 squares

Ingredients

200g plain chocolate bar, broken into pieces
100g/4oz butter
50g/2oz light soft brown sugar
2 medium, eggs
350g/12oz Bramley apples, peeled, cored
and chopped
75g/3oz self raising flour
25g/1oz cocoa powder
50g/2oz pecan nuts, chopped

To serve: toffee apples and ice cream (see tip)

1. Preheat the oven to 200°C/Fan 180°C/Gas Mark 6.
2. Line an oblong tin [26 x 16cm (10¼" x 6¼")] with baking parchment and lightly oil.
3. Place the chocolate, butter and sugar in a large bowl and place it over a pan of hot water, stir until the mixture is smooth and melted. Stir in the remaining ingredients and pour into the prepared tin. Bake for 50-55mins or until risen and firm to the touch.
4. Cool in the tin for before cutting into squares.

Cooks tip

To make delicious toffee apples to serve on top of the brownies, sauté 350g/12oz peeled, cored and sliced Bramleys in 25g/1oz butter for 2 mins. Add 50g/2oz light soft brown sugar and 3 tbsp water, stir until a smooth sauce forms then simmer for 2 mins or until the apples are tender. Serve warm spooned over the brownies with ice cream.

