



WALNUT & COFFEE GRIND BROWNIES

By Chef Matt

Ingredients:

300g unsalted butter
300g 60% dark chocolate
450g light brown sugar
5 large eggs
1 vanilla pod, split and scarped
100g coffee grinds
50g ground almonds
50g cocoa powder
75g chopped walnuts
Sea salt

Method:

Step 1: Pre heat the oven to 170 degrees/gas mark 4 and line a 30cm square cake tin with parchment paper.

Step 2: Gently melt the butter and chocolate in a bowl over a pan of simmering water.

Step 3: Using a stand or hand whisk, whisk the eggs, sugar and vanilla together for until thick, pale and creamy.

Step 4: Fold the chocolate & butter mix into the eggs and sugar.

Method cont.

Step 5: Fold in the coffee grinds, ground almonds, cocoa powder and walnuts until well combined.

Step 6: Pour the mix into the prepared tin and sprinkle with sea salt.

Step 7: Bake for 25-30 mins or until risen with a firm crust on the outside and a slight wobble in the middle.

Step 8: Allow to cool in the tin completely before cutting.
