

# CHOCOLATE BANANA NUT BROWNIES

## INGREDIENTS

3oz 85% cocoa chocolate ♦ 4oz unsalted butter ♦ 4oz light brown sugar ♦ 4oz nuts ♦ 2oz all purpose flour ♦ ¼ teaspoon salt ♦ 2 large eggs ♦ 9oz (3 medium) overripe bananas.

## METHOD

Heat the oven to 350°F, and line an 8" x 8" pan with parchment paper, make sure the parchment goes up the sides of the pan.

Break the chocolate into pieces, add that and the butter into a heat proof bowl, I use the bowl of my kitchen aid. Put the bowl over a pan of simmering water. Melt the two together, stirring occasionally until you have a glossy smooth mixture.

I use light brown sugar to give a little more depth to the brownies, plus I think it helps keep them gooey. Add the sugar and eggs to the melted chocolate and beat in thoroughly.

Roughly chop the nuts and add them to the batter, mixing them in well. I used half almonds and half pecans, but anything works, so go with your favourite or just what you have on hand.

I broke my bananas to fairly large pieces, but you could mash them to within an inch if that's what you like. The same with the nuts, it all depends on how much texture you like in your brownie.

OK so mix these in and move on to the flour. Mix that in and now you're ready to pour the batter in to the lined pan.

I give the pan a tap and a wiggle it a little to make sure the batter gets into the corners.

Pop it in the oven on the middle shelf. I set the timer for 20 minutes, and do a test. Then I set it for 5 minutes more and check again. The middle should remain a bit gooey when you test it.

PING! They are ready, a little crust on top and gooey inside.