The Brownie

Ingredients

200 g dark chocolate

100 g of margarine

50 g nut oil or hazelnut

2 eggs

150 g brown sugar

1 teaspoon of vanilla extract

150 g of flour

5 g sodium bicarbonate (chemical yeast)

A pinch of salt

100 g roughly chopped dried fruit: nuts, pecans, hazelnuts, etc.)

Preparation

- 1. Preheat the oven to 180 ° C.
- **2.** Melt the butter with the chocolate and two tablespoons of water in the microwave. Mix and add the oil.
- **3.** Whisk the eggs, sugar and vanilla until you get a frothy mixture, then incorporate the chocolate.
- **4.** Add the flour with salt and bicarbonate and mix until it is homogeneous.
- **5.** Add the chopped nuts and pour into a square or round mold with 20 cm diameter.
- **6.** Cook for 18 minutes in the oven. Waiting before unmolding: cooking will end up the oven for 15 minutes.